

# Grasso Fratelli Trej



## LOCATION:

Italy > Piedmont  
> Barbaresco DOCG

## VARIETY:

70% Nebbiolo, 15% Barbera,  
15% Dolcetto

## WINEMAKER:

Luigi and Alfredo Grasso



## SCIENCE

ABV: 14%

SUGAR RATE: 2.0 g/L

TOTAL SO<sub>2</sub>: 70 ppm

TOTAL ACIDITY: 5.5 g/L

## EXPERIENCE

**NAME:** TREJ is dialect for “3.” indicating the three wines blended to make Trej, Nebbiolo, Barbera, and Dolcetto.

**CHARACTER:** Designed and blended to have the structure of a Langhe Nebbiolo but with the sharp tannins smoothed over by the fruit of the Barbera and Dolcetto. This everyday style wine has an abundant of character that makes for an enjoyable and intriguing experience.

**ENJOY WITH:** All: Meats, cheese, red sauce, pasta, pizza, risotto – a perfect table wine that goes beyond Italian foods.

**BEST RESULTS:** Serve at 60°-64° F. Open bottle 15-30 minutes to breath.

## EXPRESSION

**FERMENTATION:** All three grapes are fermented and aged separately. Nebbiolo spends 15-25 days on the skins, Barbera 10-12 days, and Dolcetto is just 10 days. Local yeast is used to ferment.

**ELEVAGE:** Each wine is aged separately and then blended together by taste. Different vintages for each wine presents a unique expression. Nebbiolo and Barbera will see 1 year in large casks followed by at least 1 year in tank. These grapes will be bottled with the current vintage of Dolcetto which will see less than a year in tank, no oak on the Dolcetto.

**FINING AND FILTERING:** No animal products used. Filtering is done by a new efficient and delicate paper filter before bottling.

**SULFUR:** The brothers test for naturally occurring sulfur 4-5 times before bottling. Their aim is a maximum of 65 PPM total sulfur, whether naturally occurring or added.

## SOURCE

**FARMING:** Farming is under the “Green Experience” certification. No pesticides, no herbicides, anti-fungal are “bio.” Sexual confusion for pests, beans and other cover crops are planted between the rows every few years to fix nitrogen. Only manure for fertilizer.

**LAND:** 1.5 hectares Nebbiolo, 1 hectare Barbera, and 1.2 hectares of Dolcetto around Treviso between 900-1100 ft. ASL. White marl of Saint Agatha limestone from the Tortonian-Messinian period.

**VINE:** All vines trained Guyot. Nebbiolo vines 25 years old, Barbera 15 years old, Dolcetto 13 years old.

**HARVEST AND PRODUCTION:** Hand-harvested. Average 500 cases produced. This fun experiment is a very small production.

