



L'OPERA
WINNICA



TRIADA

Cabernet cortis – Cabernet cantor - Baron

This wine represents the perfect union between three very particular red grape varieties cultivated in Trzebnica: Cabernet cantor (70%) Cabernet cortis (20%) and Baron (10%).

These grapes have been selected for their ability to mature, and to produce great wines, even with low temperatures. In fact, these varieties prefer cold climates and, if combined in the right percentages, they complement each other. The cabernet cantor gives the cord and the structure of the wine, the cabernet cortis characterizes the elegance, while the baron enriches the wine with aromas of black fruits and spice.

Vinification

Cabernet cantor and Cabernet cortis grapes are vinified according to the classic red vinification process, at a temperature of 26°C for 12-13 days with selected yeasts.

Baron grapes ferment at 24°C for 8 days with addition of selected yeasts.

Then, after the blending of the wines, the final wine ages for 6 months in 3 years aged and lightly toasted French oak barrels, in order to respect its rich fruitiness.

It is then needed another 3 months of aging in steel and bottle.

Characteristics

Triada combines all the aromatic richness of three noble and important varieties of L'Opera.

Rich wine, elegant and medium bodied, with evident notes of red fruit and black spices, vanilla and white chocolate. The wine, during the aging in barrel, gains complexity and becomes rounder, softening the tannic sensations.

Pairings

Wine with a strong personality, it combines perfectly with appetizers of rich and spicy cold meats and seasoned cheeses. It enhances ragù dishes, lasagna, game main courses and grilled meats. But all above it pair perfectly with Polish traditional Bigos!

Alcohol content: 13%

Serving temperature: 12-13°C