



Grigolli Bruno Trilogia

Trento, Italy

The Grigolli family has been farming in the Trento Alps since the 1800s, growing wheat, tobacco, and raising cattle. The family started their journey in viticulture by creating wine exclusively for their own consumption, but with each passing generation, they have evolved into a winery that produces high-quality wines. Presently, the wine production is overseen by Grigolli Bruno, who maintains his family's legacy of ensuring quality throughout the entire production process, from the soil to the bottle. Their vineyards are located in the lower Vallagarina valley, which enjoys a favorable microclimate for producing high-quality red

wines. The presence of Lake Garda to the south and the stunning alpine setting to the north contribute to this. The vines' southeast exposure ensures proper grape ripening, resulting in healthy, thick-skinned grapes rich in aroma precursors while maintaining freshness. The family produces wines that are both structured, and long-lived.

Tasting Notes

Trilogia blends the soft, fruity flavors of Merlot, the aromatic and complex characteristics of Cabernet Franc, and the rich, full-bodied essence of Cabernet Sauvignon. The result is a harmonious and sophisticated wine with a layered flavor profile.



Food Pairing & Enjoyment

Pair with beef, lamb, duck or roasted chicken.

Technical Data

Production area:	Trento
Vintage:	2017
Appellation:	IT Vallagarina
Varietals:	60% Cabernet Sauvignon, 30% Merlot, 10% Cabernet Franc
Alcohol:	13%