

Trerosé



GRAPE VARIETIES

100% sangiovese (prugnolo gentile biotype)

PRODUCTION ZONE

Valiano di Montepulciano

SOIL

Sandy and silty loam

TRAINING SYSTEM

Spurred cordon and guyot

DENSITY OF PLANTING

5000 vines per hectare

YIELD

80 quintals per hectare

AVERAGE AGE OF VINES

10 years

AGEING

In stainless steel tanks for 4 months

BOTTLE MATURATION

3 months

ALCOHOL

12,5%



0,75 lt

Lychee pink colour, a delicate nose of small fruits and flowers, with citrusy notes. The balanced, crisp palate gives way to a juicy and sapid finish.

Food match suggestions: ideal as an aperitif or with seafood and finger food.