



TRE ROSE

ISTRIONE

TOSCANA

INDICAZIONE GEOGRAFICA TIPICA

ISTRIONE, was an actor of Etruscan origin who wore a mask to change his identity and performed in amphitheatres during Roman times.

These characters represent the philosophy and narrative behind the creation and history of this wine. Istrione is our only “betrayal” of a faithful and pure interpretation of Sangiovese, but thanks to Cabernet Franc, Cabernet Sauvignon and Syrah, it gains more aromatic complexity and a harmonious and elegant palate.

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GRAPES: 60% Sangiovese, 30% Cabernet Sauvignon and Cabernet Franc, 10% Syrah.

PRODUCTION TECHNIQUES: The grapes are harvested separately and only blended at a later date, before going into wood. It ferments at a temperature of about 25°C, in order to preserve the main aromatic components of the different varieties. The first ageing period is carried out in 10-hl barrels for 4 months, then it spends the remaining 8 months in 50-hl barrels.

SENSORY PROFILE: It has a bright, intense colour with purplish highlights. The nose is full and clean, with initial hints of wild fennel and rosemary. Then come aromas of red fruit, cherry and plum combined with black pepper and tobacco. It is balanced, harmonious and caressing on the palate with a fruity and creamy finish.

