



## TREROSE

MONTEPULCIANO

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### Salterio Rosso di Montepulciano

Denominazione di Origine Controllata

The term “Salterio” refers to a stringed instrument dating back to at least 300 B.C.. It is trapezoid-shaped, with two groups of central strings. The space between them was used to hold the Book of Psalms, which was sung using the instrument as accompaniment.

Salterio is our Rosso di Montepulciano, a versatile and intriguing wine, the ideal accompaniment for any dish.

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Salterio is made from Sangiovese grapes (90% “Prugnolo Gentile” biotype) with a small addition of complementary grape varieties (10% Merlot and Cabernet Sauvignon).

The wine ferments in stainless steel vats, with ten days of maceration at a temperature that varies between 18°C and 28°C, and ages for some months in 55-hl French oak and chestnut barrels.

It has a bright ruby-red colour with purplish highlights. It is full on the nose, soft, rich in red fruit. On the palate it is round and pleasant with a full flavour of plum and cherry. It is a wine with velvety tannins, crisp acidity and a long and delicately spicy finish.

Versatile and intriguing, it can be drunk with all courses of a meal.

Serve ideally at 16°C.

