



**TRE ROSE**  
MONTEPULCIANO

---

## Rosso di Montepulciano

Denominazione di Origine Controllata

---

**Grapes:** 90% Sangiovese Prugnolo biotype and 10% complementary varieties (Merlot and Cabernet).

The winery is in the best position of the Montepulciano designation, 103 hectares of vines on the gentle slopes of the Valiano hills.

**Winemaking:** fermentation in steel, 10 days of maceration at a temperature ranging from 18°C to 28°C. It ages for a few months in 55-hl barrels of oak and chestnut wood.

**Sensory properties:** bright ruby with a purplish rim. The nose is full and pleasant, rich in red fruit. On the palate it is round and caressing, with follow-through of the fruit from the bouquet, with a rich plum and cherry finish.

It should be drunk quite cool, at about 16°C, together with cured meats and non-matured cheese.

