



TREROSE

MONTEPULCIANO

Vino Nobile di Montepulciano

Denominazione di Origine Controllata e Garantita

Grapes: the composition of this Nobile from our vineyards is: 90% Sangiovese Prugnolo Gentile biotype, 5% Merlot, 5% Cabernet Sauvignon.

In terms of size and projects, Trerose is one of the most important wineries in Montepulciano, with its 103 hectares dedicated to the production of the first and oldest DOCG in Italy: Vino Nobile.

Winemaking: it ferments in steel where maceration takes place for 18 days at a controlled temperature of 30°C. It ages for 18 months in Slavonian oak barrels, followed by at least 4 months of bottle maturation.

Sensory properties: an intense ruby colour with garnet highlights.

A clean and elegant aroma.

The elegant tannin on the palate is almost immediately overtaken by the lively notes of Marasca cherry, blackberry and blueberry, with a slightly mineral finish of pencil lead, tobacco and liquorice.

Served at the right temperature of about 16-18°C, it is the perfect accompaniment to roast or grilled meat and cheeses with a strong flavour but not too mature.

