



TREROSE

MONTEPULCIANO

Vino Nobile di Montepulciano

Denominazione di Origine Controllata e Garantita

Riserva

Grapes: 90% Sangiovese Prugnolo Gentile biotype, 5% Merlot, 5% Cabernet Sauvignon.

All of the grapes come from vineyards owned by the winery in the Valiano area. The soils of marine origin are made up of sand, silt and salty clay. The vines are spurred cordon trained with a planting density of 5000 vines per hectare.

Winemaking: cold maceration for 5 days. Fermentation for 20 days in steel at a temperature that never exceeds 27°C; delestage and pumping over. It ages for 18 months in Slavonian oak barrels and then matures in the bottle for at least 6 months.

Sensory properties: a bright red colour with purplish highlights. An appealing aroma that immediately displays notes of sweet, ripe fruit, evolving into more spicy notes and small black fruits.

A lingering nose with more complex and mineral notes, tobacco and pencil lead.

Served at 18°C it is a great Tuscan red to pair with meat or mature cheese.

