



TREROSE

MONTEPULCIANO

Villa Romizi Vino Nobile di Montepulciano

Denominazione di Origine Controllata e Garantita

This Vino Nobile is named after the Renaissance Villa, the throbbing heart of the Tenuta Trerose. It is a symbol of elegance and sobriety, like the wine dedicated to it. It is a Nobile, with an important structure, where innovation and tradition are happily combined.

Made from Sangiovese grapes, with limited additions of Cabernet Sauvignon and Petit Verdot.

Grapes: 90% Prugnolo Gentile, 5% Cabernet Sauvignon, 5% Petit Verdot

The silty-sandy soils are located on the warmest slope of the estate.

The special soil and the varietal selection make this Nobile particularly rich, soft and powerful.

Winemaking: pre-maceration fermentation is carried out at a low temperature (5°C), followed by fermentation under temperature control (20° - 30°C). It ages for a total of 24 months, the first 6 months in barriques and the remaining 18 in 50-hl Slavonian oak barrels. Bottle maturation for 12 months.

Sensory properties: intense ruby red.

The bouquet is initially reminiscent of very ripe fruit, redcurrant and blueberry, then it becomes more spicy with chocolate and vanilla.

It is a wine with an important structure and great length. It has fine and pleasant tannins which give it a long and ripe finish.

