



## TREROSE

MONTEPULCIANO

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### Vin Santo di Montepulciano

Denominazione di Origine Controllata

The “mother sediment” of protein-rich yeast cells has been passed down with the same technique for almost a century and is essential to the fermentation and long ageing of Vin Santo. The mother is a veritable winemaking heritage that guarantees the quality of an authentic product; it is also a cultural heritage that safeguards an ancient technique that has been handed down, virtually unchanged, through the years.

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**Grapes:** 70% Malvasia, 30% Trebbiano.

Tradition, experience and artisan care are the main ingredients for our Vin Santo di Montepulciano, produced in unquestionably the most suitable production area for this DOC wine.

**Winemaking:** the grapes are laid out on racks to dry for about 4 months. After pressing, the must ferments in 100-litre casks sealed with sealing wax, where it remains for 7 years.

#### Sensory properties

Colour: Intense, amber colour.

Aroma: incredibly intense and complex, with full fruity notes of fig, apricot, plum and nuts.

Flavour: caressing and appealing, with a long and velvety finish.

Pairing: it is traditionally drunk with Tuscan Cantucci biscuits and desserts in general. Also excellent with cheese.

