

TREROSE

BACKGROUND

APPELLATION

Merlot

Rosso di Montepulciano DOC, Italy

VARIETAL COMPOSITION

TERROIR & VINTAGE NOTES

and precious silt deposits.

"SALTERIO" SANGIOVESE 2018

TREROSE's commitment to Sangiovese, locally called Prugnolo, its unique terroir and its precise viticultural and vinification techniques culminate in the production of distinctive, high quality wines from Tuscany's historic Vino Nobile di Montepulciano DOCG. The TREROSE estate is located in a picturesque 16th century Tuscan villa, Villa Romizi, on the slopes of Valiano di Montepulciano. The farm in which the villa sits dates back to the Roman times, evidence of which has been preserved in the ruins in front of the villa. The centuries following have all left their mark on this historic property, from the 15th century owner an important bishop - whose family's coat of arms is represented in the winery's logo, to the early 19th century street signs left on the property.

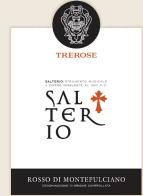
90% Sangiovese(Prugnolo Gentile), 10% Cabernet Sauvignon and

The Vino Nobile production zone is positioned on a hilly ridge between Val di Chiana and Val d'Orcia at altitudes between 820 and

1900 feet. The climate is largely influenced by the nearby Trasimeno

Lake, with soils composed of marine fossils, sandstone, salt rich clay





150 YEARS OF

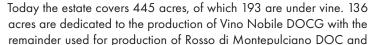
Tuscany

TREROSE



UNCOMPROMISING QUALITY

· Montepulciano · TREROSE



WINEMAKING

other wines.

Fermented in stainless steel. Maceration last approximately 10 days and is carried out at temperatures that vary between 64°F and 82°F.

AGEING

The wine ages for a few months in 55hl casks

TASTING NOTES

Bright ruby red in color with violet edges. An ample and pleasant nose of red fruit. On the palate, rich flavors of prunes and cherries. Best served with a slight chill; pairs nicely with cured meats and young cheeses.

TECHNICAL DATA

WINEMAKER

Pietro Riccobono

Alcohol 14%







