

TREROSE

"SANTA CATERINA" VINO NOBILE DOCG 2019

BACKGROUND

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.

APPELLATION

Vino Nobile di Montepulciano DOCG, Italy

VARIETAL COMPOSITION

100% Sangiovese (Prugnolo Gentile biotype)

TERROIR & VINTAGE NOTES

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 and precious silt deposits.

Today the estate covers 445 acres, of which 193 are under vine. 136 acres are dedicated to the production of Vino Nobile DOCG with the remainder used for production of Rosso di Montepulciano DOC and other wines. The production zone for this wine is Valiano di Montepulciano on the Santa Caterina hill, an area rich in sandstone and salty clay. The vines are spur-cordon trained and average 20 years.

WINEMAKING

The wine is aged for 12 months in 60-70 hl barrels followed by 12 months bottle maturation before release.

TASTING NOTES

An intense ruby-red color with purplish tints. The nose is an explosion of red and black fruit - cherries in liqueur, redcurrants, blackberries, myrtle orange and myrtle - paving the way for a plush, palate. The finish is long and captivating. Ideal with meat stews, chargrilled red meat and mature cheese.





WINE ENTHUSIAST December 2023 **POINTS**

> 91 PTS DECANTER 3/22 **90** PTS VINOUS 10/22







Pietro Riccobono

TECHNICAL DATA

Alcohol 14.5%









