

TRÉ

SANGIOVESE



GRAPE:

Sangiovese

WINEMAKING:

Our harvest and selection process are done manually, respecting the quality of the grape. Later, we destemmed the fruit to do a cold maceration. Once the alcoholic fermentation is done, we do malolactic fermentation and keep the wine for 10 months in stainless steel tanks.

TASTING NOTES:

SIGHT:

Clean, with intense and bright violet colors.

SMELL:

Character of red fruits, like cherry, strawberry and blueberry; fresh herbal notes, such as mint, with a hint of star anise.

TASTE:

Smooth entry with acidity, round and balanced tannins, freshness and elegance in the aftertaste; confirming the fruitiness and the youthness of the wine

CONSUMPTION TEMPERATURE:

15°C - 17°C

