



TREQUANDA

## *ALTICATO*

*CHIANTI Designation of Controlled  
and Guaranteed Origin*

*Type: Red wine*

*Production Area: Trequanda (Siena)*

*Varietal Composition: Sangiovese 70% and  
others*

*Training Method: Spurred cordon*

*Soil Composition: Sedimentary and Alluvial  
Soil (Silt, Sand and Sandstone)*

*Vineyards Elevation: 450 m.a.s.l / 1476 feet*

*Density: 5000 per hectare*

*Harvest Period: Mid September –  
Beginning of October*

*Alcoholic Fermentation: In stainless steel  
tanks*

*Refinement: 18 months in oak barrels and 6  
months in the bottle*

*Tasting Notes: Intense ruby red colour with  
garnet nuances. Very complex on the nose  
with notes of red fruits jam, plums and  
spices. Round, smooth and tannic taste.*

*Full-bodied and structured wine.*

*Analytical Data:*

*Alcohol Content 13,5 % vol.*



**TERREdelFONDO**

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