



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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