



TREQUANDA



BACONCOLI
*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: 5.000 per hectare

*Harvest Period: End of September -
Beginning of October*

*Alcoholic Fermentation: In stainless steel
tanks at controlled temperature*

Refinement: In stainless steel tanks

*Tasting Notes: Dark ruby red colour with
purple nuances. Complex on the nose with
notes of berry jam, plums, violets and spices.
Round, dry and tannic taste.*

Analytical Data:

Alcohol Content 13% vol.



TERREdelFONDO

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