



TREQUANDA

BUGGEA
Orcia IGT

Type: Red wine

Production Area: Trequanda (Siena)

*Varietal Composition: Sangiovese 60% 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 vine per hectare

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

*Alcoholic Fermentation: In stainless steel
tanks*

Refinement: In stainless steel tanks.

*Tasting Notes: Intense ruby red colour with
violet nuances.*

*Very fruity and aromatic on the nose with
notes of spices.*

Harmonic, dry and fresh taste.

Analytical Data:

Alcohol Content 13,5 % vol.



TERREdelFONDO

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