



TREQUANDA



INVIDIA

ORCIA

Designation of Controlled Origin

Type: Red

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 mt. a.s.l / 1476 feet

Density : 5000 per hectare

Harvest Period: Last weeks of September – First weeks of October

Alcoholic Fermentation: In stainless steel tanks

Refinement: 6 months in the bottle

Tasting Notes: Intense ruby red colour. Complex and balsamic smell with notes of berry jam, plums. Dry, smooth and persistent taste.

Well-structured wine.

Analytical Data:

Alcohol Content 13,5 % vol.



TERREdelFONDO

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