



TRINCERONE

Category

Vino Rosso di Toscana I.G.T.

Production zone

Township of Montepulciano

Grape varieties

predominantly Merlot with Cabernet Sauvignon and Petit Verdot

Training system

Spur pruned cordon and Guyot

Yield

6 tons per hectare (2.4 tons per acre).

Fermentation and ageing

Vinification in steel tanks at controlled temperatures between 24 and 28 °C.

Maceration on the skins for 20-25 days. Daily pump over and délestage at the beginning and in the middle of fermentation. Aging period of 12 months in French oak tonneaux of 500 l and/or Slavonian oak barrels of 30 or 50 hl

Suggestions with food

Well structured dishes; it pairs perfectly with flavourful pastas, creamy risottos, grilled or stewed red meats, roasted or stewed game, roasts, cold cuts and mature cheeses.

Serving temperature

64° Fahrenheit (18° Centigrade)

Number of bottles

6,000