

“TRIBOLOTTO”

A wine that caused troubles, tribulation as we say in Tuscany, but which carries with it all the character of our beloved land and of the grape that most represents it: Sangiovese. A bottle to drink with friends.



CHIANTI COLLI SENESI D.O.C.G.

Production zone: San Gimignano (Sienna district in Tuscany, Italy)
Grape varieties: 95% sangiovese, 5% Syrah

THE VINEYARDS

Exposition: south-east
Altitude: 280 meters above sea level
Soil composition: prehistoric seabed, sand, clay and marine fossils
Growing method: spurred cordon
Year of plantation: 1995 - 2005



HARVEST AND FERMENTATION

Harvest period: the second half of September
Harvest: manual
Alcoholic fermentation:
in stainless steel tanks with temperature controlled at 26° C
Malolactic fermentation: yes
Maturation: stainless steel vats
Bottle refinement: we suggest a minimum 6 months
Average production: 6600 bottles

TASTING NOTES

Visual exam: vivid ruby red color with purple tinges
Olfactory exam:
notes of wild berries with an inner-mouth florality. Scents of
jammy red fruit
Gustatory exam: it tastes soft and evenly tannic in your mouth
Food pairings: it is suggested with red meats, cheese and cold
meats. Of course with pasta as well

BOTTLE SIZE

750 ml