



TRE SETTE

FIRST VINTAGE	VARIETIES	VINEYARD	TRAINING SYSTEM
2016	100% Merlot	40 years 450-500m s.l.m Limestone and Clay	Guyot and Cordon spur Yield: 30 q/ha Planting Density: 5500-6000 vines per ha

APPELLATION:	Merlot Toscana IGT
VINTAGE:	2017
VINEYARD:	Gaiole in Chianti (SI). Certified Organic by ICEA
HARVEST:	September 2017. Picked by hand with two selections: in field and sorting vibrating table
WINEMAKING:	Grapes are fermented in big Grenier wooden conical tanks
AGEING:	24 month in three tonneau of 700 Liters (7Hl), where the name of the wine comes from.
BOTTLING:	February 2021
PRODUCTION:	2700 bt of 0,75 Lt, 100 bt of 1,50 Lt
ALCOL:	14,50 %
CORK:	Trescases Bouchons – Premier Gran Cru Naturel - Selezione Riecine 45-25
LABEL:	Alessandro Campatelli



AWARDS

TreSette IGT		
2017	94 JS	92 WA
2016	97 JS	93 WA



The glass bottles used are light and have a low environmental impact.

*The capsules and labels used for the bottles are recyclable and regenerable **Polynature** compliant with EU Directive 94/62/EC and certified by **CSI Recyclable Poly laminate**.*

*The boxes intended for packaging and transport are **PEFC** certified: only recycled and recyclable paper from regenerated forests; the inks used are biodegradable.*