



Wine sheet

TRESETTE 2018

Rosso Toscana I.G.T.



Vineyard	Grape Variety	First Vntage
55 years old 450-500 m above sea level. Limestone and clay. Guyot and spurred cord Yield: 45 q/ha Plant density: 6000 pl/ha	100% Merlot	2016
	<i>Organic management (ICEA certification) of vineyards since 2006</i>	<i>Alcohol</i> 15,00%

Manual harvest

September 2018. Hand-picked with two selections: in the vineyard and on a vibrating sorting table.

Vinification

The grapes are harvested and selected by hand. Fermentation takes place with the whole grape in a truncated conical barrel of French oak Grenier.

Aging process

30 months in three 7 hl French oak tonneaux, from which the wine takes its name (3 barrels - 7 hl). 6 months in bottle

Date of bottling

Number of bottles

Febbraio 2022

2500 bt to 0,75 Lt, 50 bt to 1,5 Lt

Cork

Label

Trescases Bouchons -
Premier Gran Cru Naturel
- Selezione Riecine 45-25

Alessandro Campatelli

Awards

2017 94 punti James Suckling 92 punti Wine Advocate

2016 97 punti James Suckling 93 punti Wine Advocate



The glass bottles used are lightweight and environmentally friendly. The capsules and labels used for the bottles are recyclable and regeneratable Polynatures compliant with EU Directive 94/62/EC and certified CSI Recyclabe Polylamine. The packaging and transport boxes are PEFC certified: only recycled and recyclable paper from regenerated forests; the inks used are biodegradable.