



TRE ROSE

MONTEPULCIANO

*It is here when clay and sand meet,
where cypresses pair up with maritime pines...
...that SANGIOVESE produces a unique, NOBLE incarnation of itself.*



TREROSE

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TREROSE, THE AREA



TREROSE

THE TREROSE ESTATE

- The company is based in the heart of the zone historically best suited to **Vino Nobile di Montepulciano** making.
- It stretches over **200 hectares** of land of which **103 are vineyards**.
- Important **investments** have prompted the estate to enlarge its wine cellars and make them technologically ultra-avant-garde over the last year.
- This renovation work has also enabled the company to bring back its **Vinsantaia** to use as an ideal location for its ancient barrels containing an over one hundred year old 'mother'.

The Trerose estate is undoubtedly one of the most beautiful Nobile producers in terms of land formation, topography and landscape.





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SOIL AND CLIMATE

The area's **SOILS** are completely different from those of the rest of Tuscany.

They too are of **marine origin**, but the marine deposits here were affected by the collision between the African and European continental blocks. This led to the marine deposits folding and turning over forming **graben**, open aquifers which then filled up with water and formed the area's valleys (Valdichiana, Val D'Orcia).

These valleys full of water over the millennia then dried out, and the area's **SAND** (sandstone) and **CLAY** (full of salt) packed soils were then enriched with precious deposits of **SILT**.



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TREROSE

SOIL AND CLIMATE

Here the cold continental **CLIMATE** of the Tuscan inland areas meets that of **Lake Trasimeno** which exerts an extremely positive effect, mitigating its cold temperatures.

On these **SOILS** and this specific **MICROCLIMATE**, Sangiovese grapes ripen in a unique way:

- achieving a depth of colour, a rounded quality and a (salty) tanginess which mark them out from those of other areas of Tuscany
- they lose a little of the tannic quality which is the grape's distinguishing feature.





TREROSE

THE DENOMINATION

Vino Nobile di Montepulciano:

- This was the first Italian DOC
- It is a small wine zone experiencing a moment of great current success especially in certain historic markets such as Switzerland and Germany.
- It is a zone which has lately enjoyed a greater general interest in its **oenological qualities**.
- It produces wines which are more sophisticated, softer and gentler than the rest of Tuscany's wines.



Our point of view on Vino Nobile:

- the oldest historic denomination can represent the most innovative and modern face of Tuscany **without losing any of its elegance and character**.
- Here Sangiovese retains its elegance but acquires gentler, more rounded qualities and better colour.
- Our estate lends itself to vineyard selection work which is **unique in terms of heterogeneity of soil and sun exposure**.



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TREROSE, THE ESTATE'S HISTORY



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TREROSE, THE ESTATE'S HISTORY



There are many historical finds, sources and documents which date the estate as far back as Roman times.

The estate is a strategic position between two important transport routes used in the 1st and 2nd centuries AD, **Via Lauretana** and **Canale Maestro della Chiana**, the former - one of the main roads built in around 125 BC to connect Siena and Cortona which then linked to the **Via Cassia** - the latter, a navigable canal dating to the 3rd century BC from the Tiber to the Arno rivers.

In what is today the park in front of the Trerose Villa there are still traces of those who travelled these transport routes: remains of a **mile stone** showing the distance from Rome and more recent **stone columns** by architect **Manetti**, road signs dating to the period of the **Granduchy of Tuscany (1810)**.



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TREROSE, THE ESTATE'S HISTORY



The estate took its **name** - and logo - from the coat of arms of one of the most powerful bishops in the history of the church, **Jacopo Vagnucci** (1416-1487), who owned these lands and farms and whose coat of arms contained a "climbing crowned bear holding **three roses** in its paw, one red, one white and one green".

The **well** in the villa's park - also one of the elements which make up the estate's logo - dates to the 16th century. It was designed by Antonio da Sangallo the Elder on the outline of the Pozzo dei Grifi e dei Leoni in Montepulciano's Piazza Grande, which was also the source of inspiration for the **Lion's Head** which forms the edge of the brand's coat of arms.





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TREROSE, THE ESTATE'S HISTORY



This beautiful estate, covering five hills, has a prestigious Villa in the centre dating to 1521, to the period in which **Cardinal Silvio Passerini** (1469 –1529) was nominated Bishop of Cortona and erected the building in the area between Valiano, Cortona and Lake Trasimeno, on the border between the Granduchy of Tuscany and the Papal States. Passerini was not only a religious man. He was also the enlightened patron of Giorgio Vasari - much referred to in his book 'Lives' - and a Medici Court milieu intellectual.

The rooms below the Trerose Villa still bear the signs of his passage: the “Cardinal's Passageway”, a secret tunnel which led from the building to Umbria, then a straightforward and safe escape route in the difficult years of the tensions between the Granduchy of Tuscany and the Papal States.



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TREROSE, THE ESTATE'S HISTORY



The presence of such eminent men of the church gives the estate a religious feel. Tabernacles, chapels and iconography are to be found all over the Trerose estate, linked to the lives of saints such as Santa Margherita da Cortona, who lived here, or the sacred aedicule containing an image of Santa Caterina d'Alessandria, who the neighbouring hill was named after.

Santa Caterina was venerated by peasants and cattle farmers alike because she was martyred for having rebelled against the custom of animal sacrifice during pagan festivals. Her feast day is celebrated on the 25th of November, at the time of the feast day marking the end of the grape and olive harvests.

Such a powerful bond between religion and agriculture is of unquestionable value for us, and we dedicated the vineyard used to make our vintage *Vino Nobile* to the saint.



TREROSE

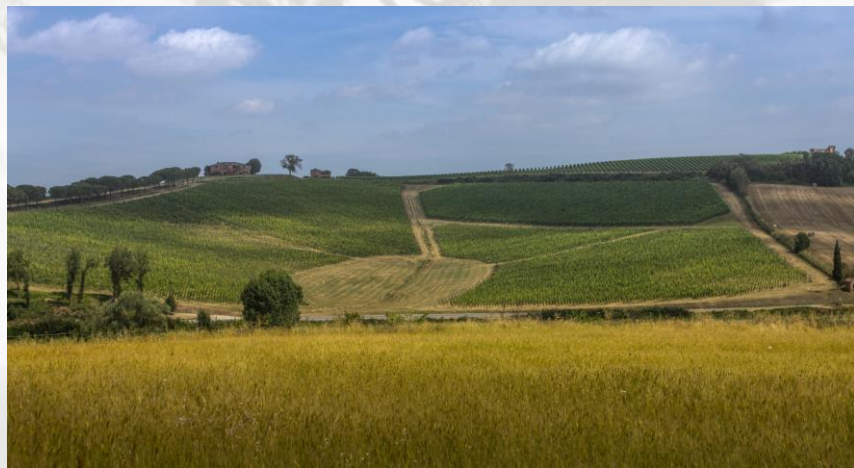
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THE FIVE HILLS



TREROSE

THE FIVE HILLS



A visit to Trerose gives visitors a clear idea of what a Tuscan estate is.

The manor house itself is encircled by vineyards scattered over **five hills**, which cover it completely.

The Palazzi, Belvedere, Lodola, Poggetto and Santa Caterina account for 103 hectares under vine almost entirely planted with Sangiovese (Prugnolo Gentile in this zone).

The vineyards have been planted on a unique layout, which is a feature of the estate and mark out and highlight the forms of the hills in this splendid area, with its wealth of different facing slopes and soils ranging from clay to sand to silt, giving variegated notes and nuances to the grape selections.



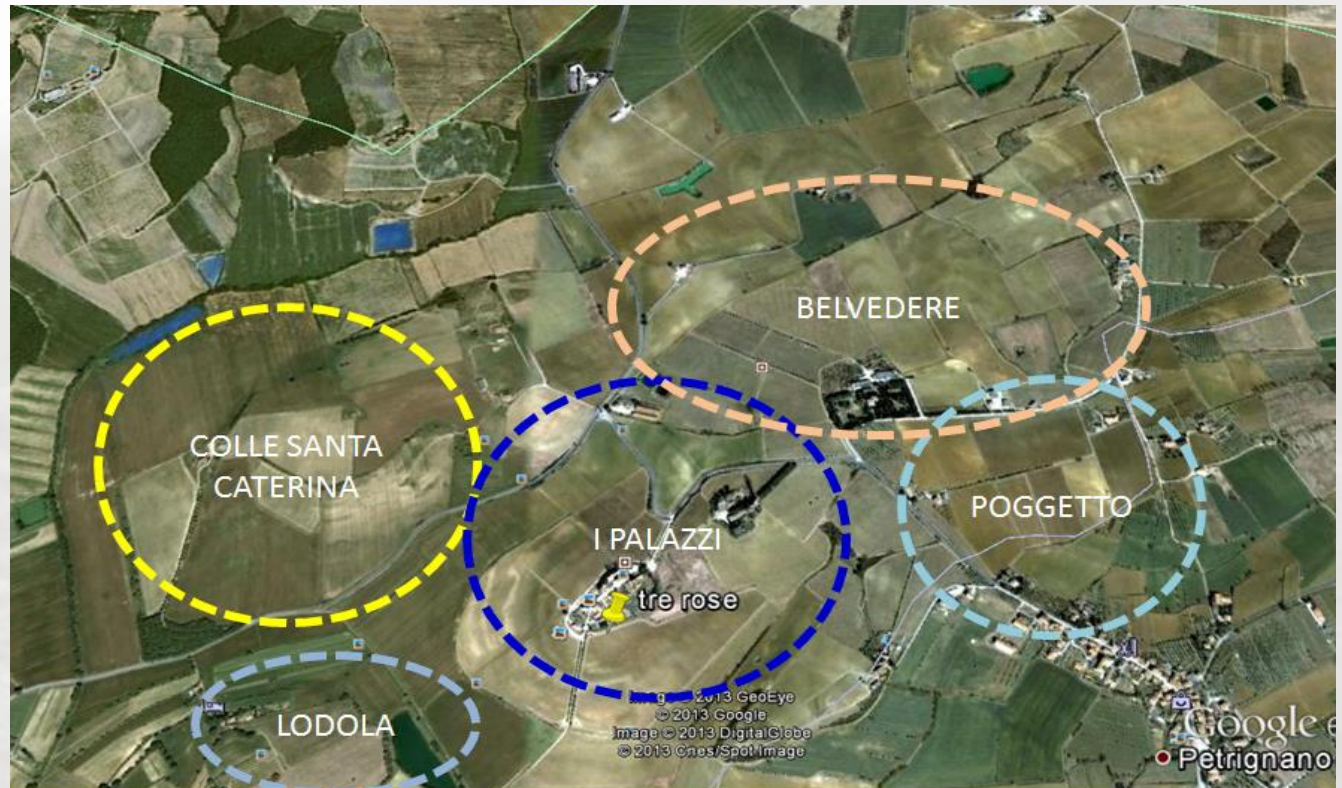
TRE ROSE

THE FIVE HILLS

The vineyards were planted in total respect for the rounded shapes of this beautiful Tuscan landscape.

The Tre rose vineyards are a modern example of the potential for wine making, which respects the landscape and uses its forms in its planting direction choices.

Our rows of vines are thus laid out in an **amphitheatre** giving the estate a «combed» look and making the sinuous, soft shapes of the land even more beautiful.





TREROSE

THE FIVE HILLS



An agricultural project which has given Trerose a new appearance thus starts from a historic principle (exploiting the various vineyard sites and their soils by means precisely of this amphitheatre), in order to achieve innovative wines using the combined special features of Prugnolo Gentile grapes to make unique wines.

The contribution of modern techniques and agricultural instruments such as **geo-referencing**, **satellite monitoring** of the various sections of a vineyard and a natural, sustainable approach to viticulture (integrated pest management, minimalist viticulture) make Trerose a unique and specially interesting estate for **Vino Nobile** wines.



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THE PROJECT



TRE ROSE

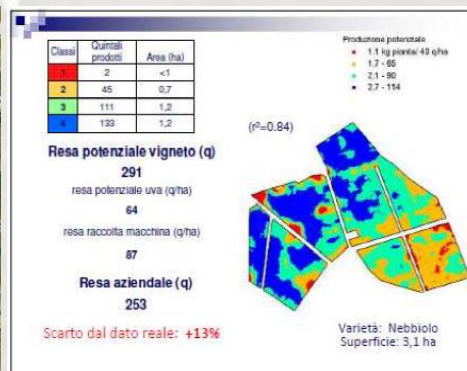
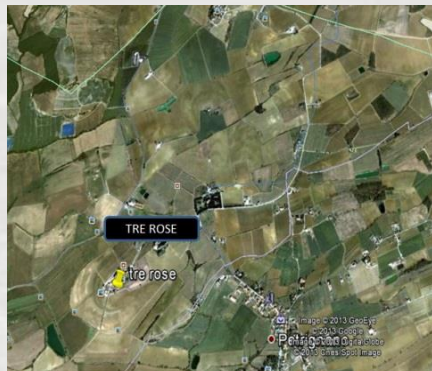
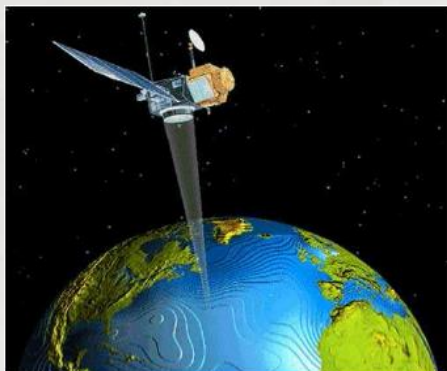
THE PROJECT

The many historic references at Tenuta Trerose, combined with the wide variety of exposure to the sun in our vineyards and a variety of soils and climates, have brought us to a theory which is now our mission:

within the oldest wine denomination in Italy it is possible to work with advanced and modern technology, in order to make the wines of this area an explosive combination of *TRADITION* and *MODERNITY*.

In this belief the estate launched an important **PRECISION VITICULTURE** project, using innovative applications to optimise vineyard management and the quality of the grapes and thus of the wines produced.

This type of viticulture enables the various zones to be managed differently with satellite geo-referencing giving a clear and accurate map of the vineyard system, improving yields and focusing on increasing sustainability.





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The principles behind Trerose Precision Viticulture are:

that amphitheatre vineyards have diverse characteristics depending on sun exposure, soils and slope steepness;



that the variability of such characteristics leads to diverse quality and yields;



that such variables can be mapped using satellites to identify quantitative and qualitative differences.

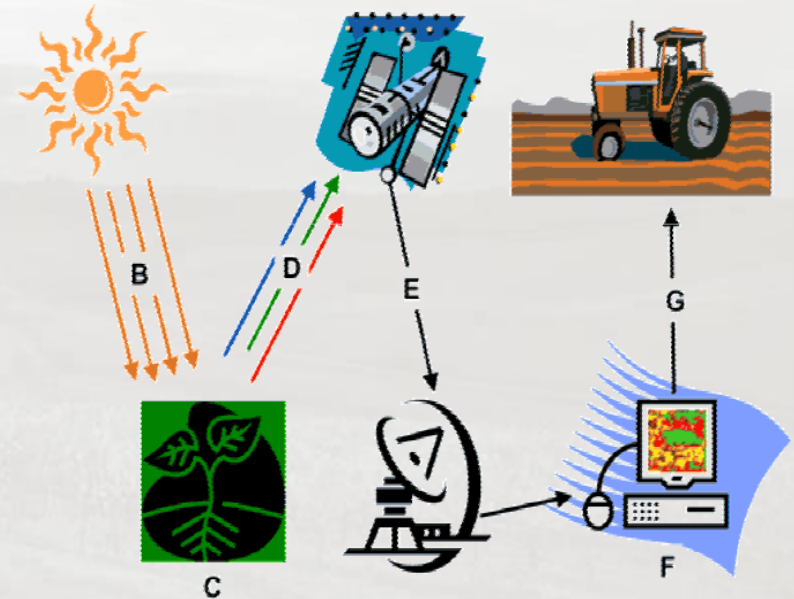


This enables us to base our vineyard work on an analysis of relevant data.

- Differentiated soil management (work, manuring and weed killing only when and where necessary)
- targeted pruning and thinning;
- monitoring of the grape ripening curve by identifying a range of sampling points
- harvest forecasts and cellar wine making planning

THE PROJECT

Precision farming





TREROSE

THE PROJECT

The estate is also equipped with systems allowing satellite images to be graphed, interpreted and classified.

Additionally, it has been significantly extended with a larger wine making zone holding 24 new steel containers into which the various Sangiovese selections can be differentiated.

The ageing section has also been transformed to hold wood barrels of varying capacity and essence in which wine volumes can be fermented and aged separately in order to exalt their various expressions.

In our beautiful underground barrel room there are thus 300 litre barriques, 10 hl barrels and, above all, traditional 30-40 hl Slavonian oak barrels.





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THE WINES



TREROSE

THE WINES

ISTRIONE

TOSCANA

Indicazione Geografica Tipica

ISTRIONE, was an actor of Etruscan origin who wore a mask to change his identity and performed in amphitheatres during Roman times.

These characters represent the philosophy and narrative behind the creation and history of this wine. Istrione is our only “betrayal” of a faithful and pure interpretation of Sangiovese, but thanks to Cabernet Franc, Cabernet Sauvignon and Syrah, it gains more aromatic complexity and a harmonious and elegant palate.

GRAPES: 60% Prugnolo Gentile, 30% Cabernet Sauvignon and Cabernet Franc, 10% Syrah.

PRODUCTION TECHNIQUES: The grapes are harvested separately and only blended at a later date, before going into wood. It ferments at a temperature of about 25°C, in order to preserve the main aromatic components of the different varieties. The first ageing period is carried out in 10-hl barrels for 4 months, then it spends the remaining 8 months in 50-hl barrels.

TASTING CHARACTERISTICS:

It has a bright, intense colour with purplish highlights. The nose is full and clean, with initial hints of wild fennel and rosemary. Then come aromas of red fruit, cherry and plum combined with black pepper and tobacco. It is balanced, harmonious and caressing on the palate with a fruity and creamy finish.





TREROSE

THE WINES

SALTERIO

ROSSO DI MONTEPULCIANO

Denominazione di Origine Controllata

The term “Salterio” refers to a stringed instrument dating back to at least 300 B.C.. It is trapezoid-shaped, with two groups of central strings. The space between them was used to hold the Book of Psalms, which was sung using the instrument as accompaniment.

Salterio is our Rosso di Montepulciano, a versatile and intriguing wine, the ideal accompaniment for any dish.

GRAPES: Salterio is made from Sangiovese grapes (90% “Prugnolo Gentile” biotype) with a small addition of complementary grape varieties (10% Merlot and Cabernet Sauvignon).

WINEMAKING TECHNIQUES: The wine ferments in stainless steel vats, with ten days of maceration at a temperature that varies between 18°C and 28°C, and ages for some months in 55-hl French oak and chestnut barrels.

TASTING CHARACTERISTICS:

It has a bright ruby-red colour with purplish highlights.

It is full on the nose, soft, rich in red fruit. On the palate it is round and pleasant with a full flavour of plum and cherry. It is a wine with velvety tannins, crisp acidity and a long and delicately spicy finish.

Versatile and intriguing, it can be drunk with all courses of a meal.

Serve ideally at 16°C.





TRE ROSE

THE WINES

SANTA CATERINA

VINO NOBILE

Denominazione di Origine Controllata e Garantita

This wine is made exclusively from the vineyards planted on the Santa Caterina hill, along the Via Lauretana, a historic border area between the Papal States and the Grand Duchy of Tuscany. The Santa Caterina hill is an exclusive part of the Tenuta TreRose which stands out for:

- Being planted exclusively with Sangiovese
- Having vineyards planted in an amphitheatre shape for a range of different exposures
- Having soils of marine origin, with alternate layers of silt, salty clay and sand
- Having a unique climate; here the continental climate from the central part of Tuscany is mitigated by the proximity to Lake Trasimeno.

The exploitation and selection of the different expressions of Sangiovese, in this rich alternation of soils and exposures, generates this great and innovative VINO NOBILE.

GRAPES: Sangiovese (100% Prugnolo Gentile biotype) from the Santa Caterina hill.

WINEMAKING TECHNIQUES: depending on the individual selections, the Sangiovese wines are fermented in different ways in order to respect and enhance their different characteristics:

- we look for fruit, softness and sweet tannins from the more mature wines
- we look for citrus notes and elegance from the lighter ones
- richness in taste and minerality from the areas with salty clay

Depending on their potential, the different selections are aged separately in 10-hl casks and 30-40-hl barrels.

TASTING CHARACTERISTICS:

Sensory properties: an intense red colour with purplish glints.

On the nose there is a real explosion of red fruit, reminiscent of cherries in alcohol, redcurrants, blackberries, myrtleleaved orange and myrtle.

In the mouth this wine is immediately soft and sweet, then moves on to a long, light and elegant finish.

Thanks to a selection of the best areas, the Sangiovese manages to combine modernity with Tuscan elegance in this unique region.





TREROSE

THE WINES

VILLA ROMIZI

VINO NOBILE

Denominazione di Origine Controllata e Garantita

GRAPES: One of the company's single vineyard estates is around its Renaissance villa.

It is the type of soil and grape variety selections which make this Nobile especially rich, rounded and powerful. Silty-sandy soils on the warmest slopes of the estate.

Prugnolo Gentile 90%, Cabernet Sauvignon 5%, Petit Verdot 5%

WINEMAKING TECHNIQUES:

Slightly late harvesting is used. A pre-maceration fermentation at low temperatures (5°C) is used prior to a controlled temperature fermentation (20-30°C). The wine ages for around 18 months in 50 hl Slavonian oak barrels. It is aged in the bottle for 12 months.

TASTING CHARACTERISTICS:

Intense ruby red with darker highlights.

An intense nose, with initial ripe fruit nuances from black currant to blueberry and then spicy notes with chocolate and vanilla.

It is a full bodied, long in the mouth wine, with a nose packed with ripe red fruit jam and cocoa. Fine, pleasant tannins give a long, mature finish.





TREROSE

THE WINES

SIMPOSIO

VINO NOBILE RISERVA

Denominazione di Origine Controllata e Garantita

GRAPES: The best 100% Sangiovese in Montepulciano. The outcome of a selection of the estate's best vineyards, especially those on south-west facing slopes.

WINEMAKING TECHNIQUES:

Controlled temperature fermentation with more than 20 days on the skins. 24 months ageing in barrique. Ageing in the bottle for around 18 months.

TASTING CHARACTERISTICS:

Simposio is a classic, traditional, elegant style wine. It has a complex, delicate nose with spicy notes and pleasant candied peel and coffee nuances.

It is restrained in the mouth with important tannins, a mineral wine with a creamy, gentle finish.





TRESROSE

THE WINES

VIN SANTO

DI MONTEPULCIANO

Denominazione di Origine Controllata

GRAPES: Tradition, expertise and a craft approach are the primary ingredients of our Vin Santo di Montepulciano, made in the area which is undoubtedly the best suited to making this DOC wine. Malvasia 70%, Trebbiano 30%

WINEMAKING TECHNIQUES: The grapes are laid out on wooden racks to raisin for around four months. After pressing, the must ferments in sealed 100 l casks, in which it remains for a minimum of seven years.

TASTING CHARACTERISTICS:

Colour: intense amber.

Aromas: incredibly intense and complex with powerful fig, apricot, plum and dried fruit and nut nuances.

Palate: mouth-filling and attractive with a long, velvety finish.

Food pairings: traditional pairings with Tuscan cantucci biscuits and desserts in general. Excellent with cheese too.





TREROSE

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