



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.

