



Tenuta di Trecciano Chianti Colli Senesi DOCG

Winery: Tenuta di Trecciano
Category: Wine – Still – Red
Grape Variety: Sangiovese
Region: Colli Senesi / Tuscany/ Italy
Vineyard: Estate
Awards: 2015 88 pts WS



Product Information

Soil: Moderately compact silt - clay soil

Altitude: 1,050 feet above sea level

Vinification & Yield: Hand harvesting; de-stemming with soft crushing of the berries, followed by the fermentation step with selected yeasts in stainless steel tanks with floating cap for about 10 days. A brief period in steel vats before bottling in the spring following the harvest. The delivery to customers takes place after few months of refinement in the bottle. Yield: 2 tons/ acre.

Tasting Note: Lively ruby red color with purple nuances. In the nose intense and fruity, with hints of strawberry, ripe black cherry and sweet violet. A wine, simple and easy to drink, full of flavor and freshness, lightly tannic.

Production: 50,000 bottles

Alc: 13.5 %

Acidity: 5.5 g/l

Producer Information

The estate is located 10 miles south-west of Siena. Trecciano's 50 acres of vineyards are characterized by a unique red soil and planted to Sangiovese, Cabernet Sauvignon and Franc, Merlot and Syrah to create exciting wines that express the territory to which they belong, the Montagnola Senese Chianti. The terroir, indicating the indissoluble bond between soil, vine and the technical operation of man, is the only possible way which leads to the highest quality.

The Vineyards and Olive groves, protected from adverse climatic influence by the surrounding wooded hills of Montagnola Senese, are grown with the expertise of their vintner, respecting a longstanding tradition and finding here the ideal environment to achieve the best expressions of their characteristics. The cellar of Trecciano succeeds in perfectly combining the respect for the antique traditions with the requirements of the modern wine-making techniques.