



The link between terracotta and wine has ancient roots, which date back to the Greco-Roman period, when it was used for the transport and trade of wine.

The physical characteristics of the terracotta allow us to obtain excellent results in the vinification, maturation and conservation of the wine. Terracotta has an extraordinary thermal insulation capacity and allows the wine not to undergo excessive temperature changes during storage.

TRESSE IGT TUSCANY RED

The company's cru is produced from grapes from a single vineyard located on a very bright plateau. Powerful, structured and long-lived wine, produced only in the best vintages.

Grapes:

Sangiovese 50%, Syrah 30%, Sagrantino 20%

Manuel Harvest:

in small crates, immediate separation from the stems

Planting Density:

5,000 vines per hectare

Bottles:

4,000

Fermentation and Conservation:

Maceration in contact with the skins for 14/16 days. After pressing, the must continues fermentation and aging in 800 liter amphorae for 15/18 months and then 6 months in the bottle.

