



TENUTA TRE CANCELLI

WINE
LITUO

TENUTA TRE CANCELLI

Merlot Lazio Indicazione Geografica Tipica



DESCRIPTION

The Lituo, in the Etruscan civilization, was a small stick curved at one end, evidence dates it back to the first half of the VI century BC. It was a distinctive attribute of the Etruscan gentleman who was given, in addition to political power, also a religious power. The varietal typicity of Lituo, produced from only Merlot grapes, is enriched by the unique characteristics of our area, characterized by the typical climate of the Mediterranean coast and a volcanic soil, slightly basic, rich in potassium salts and poor in organic matter. The wine is complex and structured but pleasant and very drinkable at the same time.

FEATURES

Grapes: Merlot.

Harvest: The mild and balanced seasons allow the grapes to ripen perfectly. The harvest happens in the first ten days of September. The grapes are carefully selected and harvested by hand before being taken to the winery.

Vinification: The alcoholic fermentation takes place in steel tanks at a temperature of between 22 and 26°C. During this period, which lasts about two weeks, continuous punching down and pumping over is carried out to favour the extraction of the colour and the aroma from the skins to the wine. After drawing off, the right environmental conditions allow the wine to carry out malolactic fermentation that makes it even more elegant. Lituo is aged for about one year in 500 litre oak barrels, and rests for 10-12 months in the bottle before it is ready for consumption.

Colour: Intense and deep ruby red.

Bouquet: Complex, with sensations of ripe red fruit, spices and a touch of iodine.

Taste: Full with elegant, important tannins and surprising softness. Temperature 18°C

Matching: Second courses based on red meat and game, it does not disagree with medium-aged and mature cheeses.

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