



TENUTA TRE CANCELLI

WINE

SIBORIO

TENUTA TRE CANCELLI

Sangiovese - Indicazione Geografica Tipica Costa Etrusco Romana



DESCRIPTION

The varietal typicity of Siborio, produced from only Sangiovese grapes, is enriched by the unique characteristics of our area, characterized by the typical climate of the Tyrrhenian coast, swept by the sea breezes, and by the volcanic soil, rich in potassium salts and poor in organic matter.

The wine brings out all the varietal characteristics of Sangiovese: austerity and elegance.

FEATURES

Grapes: Sangiovese

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

Vinification: The alcoholic fermentation takes place in stainless steel tanks at a controlled temperature of between 22 and 26 °C. During this period, 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 racking, the right environmental conditions allow the wine to carry out malolactic fermentation that makes it even more elegant. Siborio is aged for about a year and a half in 500 litre oak barrels, and rests for several months in the bottle before it reaches maturity.

Colour: Intense ruby red, with time it reveals a hint of garnet at the rim. **Bouquet:** Complex, sensations of ripe red fruit, spicy with bitter cocoa and tobacco notes.

Taste: Fresh, full and savoury, with noble tannins.

Temperature: 18 °C

Food matching: Mature cheeses, red meat and game.

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