



Tri IGT Toscana Rosso

The vineyards surround the tower of Mezzola, the only one still remaining standing among the "triturris ad pontes Pesae" (three towers on the river Pesa) as the Romans called the small village of Cerbaia.

The choice of the name "Tri" is not only reminding of the estate's name but also of the three best varietals the wine is composed with.

Varietals: Sangiovese, Cabernet Sauvignon, Malbec

Production Area: Villa Triturris is located in the heart of Chianti Classico, close to the village of Cerbaia and to San Casciano Val di Pesa, half hour from Florence.

Terroir: Clay soil and a southern exposure at an altitude of 300 meters above sea level render a powerful and complex wine.

Vinification: The grapes are hand-picked and after a careful selection, the fermentation takes place in steel tanks at a controlled temperature for 15-20 days.

Aging: The wine ages in big oak barrels (50hl) for at least 18 months and then rests for more than 6 months in bottle before release.

TASTING NOTES

Tri is a curious wine: one part of Sangiovese, one part of Merlot and one part of Malbec. The color is ruby red, deep and intense. On the nose it expresses jammy notes, with vanilla and liquorice. On the palate, red fruits mingles with sweet woody notes. Warm, the nice texture is characterized by vigorous but delicate tannins. The oak aging gift the wine with a spicy and balsamic touch.