

CANTINA VALLE TRITANA

TRITANO MONTEPULCIANO D'ABRUZZO RISERVA DOC

Tritano is inspired by the historical name of the Tirino river on whose banks the town of Ofena was built. Tritano, which translates to "born from three parts" in its original Greek, refers to the three tributaries that feed into the Tirino.

TASTING NOTE

Ruby red color with violet hints. Intense and complex bouquet on the nose with notes of dark fruit such as currants and blackberries and subtle hints of chocolate and mint. Excellent structure; rich and well-balanced sip with sweet tannins and a long fresh and fruity finish.



FOOD PAIRINGS

Ideal with Italian cuisine, meat sauces, red meats and mature cheeses.



VINEYARD & PRODUCTION INFO

Vineyard appellation: Tritano
Vineyard size: 10 Ha
Soil composition: rich, medium clayish
Training method: spurred cordon
Elevation: 350 m asl
Vines/hectare: 6.500 Ha
Exposure: Southeast
Vine age: 30 y
Harvest time: October
First vintage: 2006
Production: 60.000 bottles



WINEMAKING & AGING

Varietal composition: 100% Montepulciano d'Abruzzo
Fermentation container: stainless steel tanks for 25-30 days at 18C°
Maceration technique: on the skins for 15 days with frequent delestage
Type of aging container: barriques of 2,25 Hl and stainless steel tanks
Length of aging before bottle: 12 months in oak barriques and 6 months in stainless
Length of bottle aging: 2-4 months



TECHNICAL DATA

Alcohol: 14%
Residual sugar: 3,6 g/L
Acidity: 5,8 g/L
Dry extract: 34 g/L



PRODUCER PROFILE

Estate owned by: Angelo Sansone
Winemaker: Enrico Paternoster
Total acreage of wine: 99 (40 Ha)
Winery production: 280,000 bottles
Region: Abruzzo



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