

TREBBIANO & SANGIOVESE

SENZA RETE

The decision to ferment red and white grapes together is an homage to the ancient traditions of Tuscan winemaking. Combining Sangiovese and Trebbiano grapes, we've obtained a quirky, mouth-watering, chillable red wine

TASTING NOTE



This is a fresh and vibrant red wine, with a nose opening to red fruits and violet hints. Thanks to the blend of red and white grapes, it is perfect when chilled at 59°F to better enjoy its vital and juicy character. It expresses fresh notes of just-picked stone fruit, brisk acidity, and supple tannins on the palate, driving the aftertaste into a gentle earthy character.

SENZA
RETE

PRODUCER PROFILE

Estate owned by: KH Wines srl
Winemaker: Maurizio Castelli
Total land under vine: 4 ha
Winery production: 20.000 bottles
Region: Tuscany



VINEYARD & PRODUCTION INFO

Vineyard size: 1,5 ha
Green status: organic wine
Soil composition: fine sandy soils
Training method: guyot
Elevation: 164 ft a.s.l.
Vines/hectare: 3.000 vines/ha
Exposure: South
Vines age: 18 years
Harvest time: mid September
First vintage: 2020
Production: 4.500 bottles



WINEMAKING & AGING

Varietal composition: 85% Sangiovese + 15% Trebbiano Toscano
Fermentation (spontaneous, with native yeasts only)
Container: stainless steel vats
Length: 6/7 days
Temperature: no temperature control
Maceration (whole bunch)
Technique: pumping over
Length: 10 days
Malolactic fermentation: spontaneous
Aging
Container: stainless steel
Length: 10 months
In bottle: 8 months



ANALYTICAL DATA (VINTAGE 2020)

Alcohol: 13 %
Ph level: 3,57
Residual sugar: < 1 g/l
Acidity: 5,14 g/l



FOOD PAIRINGS

It's perfect for pairing with pasta dishes, mainly with ragu or vegetable sauces, cold cuts and aged cheese, stewed and roasted meats, especially duck, goose, or game in general, as well as high-end fish preparation, especially in the presence of tomato, like Acquapazza, Baccala alla livornese, or Cacciucco.

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viaswine.com | @viaswine
875 6th Ave Suite 15 New York, 10001