



Renero

COLLI DI FAENZA SANGIOVESE DOC

Grape Varieties: Sangiovese 100%



AGEING and OENOLOGICAL PRACTICES

50% aged in 225-litre Barriques for 6 months and the remaining 50% in concrete tanks. Refined in bottle for 6 months

TASTING NOTES

COLOUR: *Dark ruby*

BOUQUET: *A nose of dark cherry fruit with notes of sweet oak, coffee & chocolate, gradually delivering spicy notes of cinnamon & clove.*

PALATE: *Medium body, with elegant fruit components, and a graceful balance of acidity and tannins. Re Nero offers a long finish with hints of violet & spice.*

PAIRING: *Mixed grilled meats*

TECHNICAL DATA

ALCOL: 14 %

BOTTLE CAPACITY: 0,75 L. e 1,5 L.

GENERAL INFORMATION

SOIL EXPOSURE: *East, South- East*

SOIL PROFILE: *Silty with medium texture*

TRAINING SYSTEM: *: Guyot and spurred cordon*

VINEYARD DENSITY: *4500 vines/hectare*

VINEYARD AGE: *2000*

HARVEST PERIOD: *first days of October*

TRERÈ

Trerè Azienda Agricola

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