
IMPERO

WINE DISTRIBUTORS



SALTERIO

ROSSO DI MONTEPULCIANO DOC

TENUTA TREROSE, RED WINE

APPELLATION

Tuscany, Italy

VARIETAL COMPOSITION

Sangiovese 100% (Prugnolo Gentile)

ALCOHOL CONTENT

13%

WINEMAKING

The grapes are picked by hand. Fermentation and skin maceration in stainless steel tanks for 10 days at 18–28°C to extract vibrant color and fruit flavors. The wine then ages for three months in large French oak casks, followed by three months of bottle refinement before release.

TASTING NOTES

A bright ruby color, with a fresh and slightly spicy nose of red fruit, particularly red cherry, raspberries, and wild strawberries. A light palate, great drinkability, balanced by polished, velvety tannins and a vibrant, refreshing acidity.

FOOD PAIRING

Exceptionally versatile; pairs wonderfully with cured meats, young cheeses, tomato-based pasta dishes, and red meat-based courses, but can be enjoyed throughout a meal. Serve at 16–18°C.



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