



TENUTA LE QVINTE®

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Trecciole

LAZIO
IGT

The plait is a fruity, dry, properly alcoholic, balanced, young but well structured. It is produced with selected grapes from vineyards located in the volcanic soils of their company. It is excellent both fish and seafood white meat. Serve fresh.



TYPE: white

GRAPES: white berry grapes from Lazio

AVERAGE PROOF: 14% vol.

BOTTLES PRODUCED: 60.000

GRAPE HARVEST: 2013

PRODUCTION TECHNIQUES

The Lazio I.G.T. Trecciole is obtained from a slightly-earlier grape harvest (around the second half of September).

The early harvest together with a vinification of the white must at a temperature between 15-18° C, gives you a young wine, ready to drink but well structured and balanced. Amongst the wines produced by Tenuta le Quinte it is the first one to be marketed with the new year in the months of February/March on the year after the harvest.

ORGANOLEPTIC CHARACTERISTICS

COLOUR: straw-yellow

BOUQUET: pleasantly fruity, with hints of green apple, banana and caramel

TASTE: dry but pleasant to drink, right alcoholic level, good structure

FOOD COMBINATIONS

It is a wine for all courses, great for simple fish and white meat dishes.

HOW TO SERVE

In a medium tulip-shaped stem glass; at a temperature between 8-10° C.

