

# trescone IGT

## description:

This red IGT produced in Umbria was named for a traditional dance performed during the harvest and represents the more youthful wine of the estate. It is produced from the indigenous varietals of Sangiovese and Ciliegiolo, with the addition of some Merlot. The fruit undergoes maceration for 20 days allowing necessary skin contact and is followed by the primary fermentation in stainless steel tanks. The wine is placed in 5,000 liter oak barrels for 4 months prior to bottling.

## region:



umbria

## producer:

Lamborghini

## grape varieties:

Sangiovese, Ciliegiolo and Merlot

## altitude:

200–500m A.S.L.

## alcohol:

13.00%

## tasting notes:

This blend of Sangiovese, Ciliegiolo and Merlot is a seductive unfiltered red, soft with very rich cherry and raspberry fruit and nuances of flowers and spice. A medium to full-bodied wine in an uncomplicated disarming style.



The  
**WINE**  
ADVOCATE

2004 Trescone 88 points

**GAMBERO ROSSO**

2003 Trescone



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