

VILLA TRASQUA CHIANTI CLASSICO DOCG 2017



WINEMAKER INTRODUCTION

Strengthened by the tradition of an ancient land, lulled by the placid Tuscan wind, this Chianti Classico finds its wise expression in a wine with an intense aroma, slightly spicy and pleasant on the palate. A sustainable wine, born from the respect for the exceptional biodiversity of Villa Trasqua through the principles of organic cultivation.

WINEMAKING NOTE

Vinification in stainless steel vats at controlled temperature (26/28 °C), with maceration (skin contact) for at least 20/22 days. Aged for a minimum of 12 months in large Slavonian oak barrels of 5000 litres.

APPEARANCE, AROMA AND TASTING NOTE

Lively ruby red colour with purple reflections. The nose begins with floral hints of violet and fruity of ripe cherry and raspberry, followed by notes of sweet spices, such as vanilla and liquorice. On the palate it is fresh with a pleasant tannin which makes it vibrant and dynamic. The flavour on the palate is fruity with aromas of cherry and blood orange. The finish is long and pleasant.

WINE INFORMATION

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| Country: | Italy |
| Region: | Tuscany |
| Wine Type: | Chianti Classico |
| Producer: | Villa Trasqua |
| Wine Name: | Chianti Classico DOCG |
| Vintage: | 2017 |
| Principle Grape (%): | Sangiovese (80) |
| Secondary Grape (%): | Merlot (10) |
| Tertiary Grape (%): | Cabernet Sauvignon (10) |
| Closure: | Cork |
| Winemaker Name: | Franco Bernabei |
| Vegetarian Wine: | Yes |
| Vegan Wine: | Yes |
| Organic Wine: | Yes |
| ABV (%): | 14.00% |
| Acid (g/L): | 5.80 |
| Bottle Size: | 75cl |
| Case/Pack Size: | 6x75cl |

WINE SCORES

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| James Suckling: | 92 points |
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