

# VILLA TRASQUA CHIANTI CLASSICO DOCG RISERVA FANATICO 2016



## WINEMAKER INTRODUCTION

The vineyards of Fanatico follow the lines of the Villa Trasqua hills that are constantly caressed by wind and sun. After the harvest, this Chianti Classico Riserva matures its elegant and intense characterised through a skilful ageing in the cellar, ending with its fining in the bottle for at least twelve months.

## WINEMAKING NOTE

Vinification in trunconic wooden barrels of 5000 litres at a controlled temperature of 26/28 °C with maceration (skin contact) for at least 22/25 days. Aged for 24 months in large Slavonian oak barrels of 5000 litres before at least 12 months of bottle fining.

## APPEARANCE, AROMA AND TASTING NOTE

Intense ruby red with very light garnet hues. The impact on the nose is sweet with elegant fruity notes of black cherry and canned berries (cassis and black mulberry), the enveloping aroma is amplified by spicy vanilla nuances, cloves and cinnamon. In the glass it opens up with hints of milk chocolate and roasted coffee. Its fruity palate is dominated by blackcurrant. The wine is dynamic and fresh with fine tannins that strengthen and lengthen the sip, without weighting down the structure. The finish is savoury and tasty with citrus and morello cherry on which spicy aromas of sweet liquorice are grafted.

## WINE INFORMATION

Country:	Italy
Region:	Tuscany
Wine Type:	Chianti Classico
Producer:	Villa Trasqua
Wine Name:	Chianti Classico DOCG Riserva Fanatico
Vintage:	2016
Principle Grape (%):	Sangiovese (92)
Secondary Grape (%):	Cabernet Franc (5)
Tertiary Grape (%):	Merlot (3)
Closure:	Cork
Winemaker Name:	Franco Bernabei
Vegetarian Wine:	Yes
Vegan Wine:	Yes
Organic Wine:	Yes
ABV (%):	14.00%
Acid (g/L):	5.50
Bottle Size:	75cl
Case/Pack Size:	6x75cl

## WINE SCORES

James Suckling:	93 points
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