

# CHIANTI CLASSICO DOCG GRAN SELEZIONE 2012



## WINEMAKER INTRODUCTION

Nerento is a majestic single vineyard made with pure Sangiovese grapes, coming from the oldest vineyard of the estate that has been known for the quality of its grapes since the mid-nineteenth century. Complex, wonderful and exuberant, it contains the secret of the terroir of Villa Trasqua, the iconic wine, the very essence of the Sangiovese produced in Castellina in Chianti.

## WINEMAKING NOTE

Vinification in traditional wooden barrels of 5 000 litres at controlled temperature of 26/28 °C with maceration (skin contact) for at least 22/25 days. Aged for 30 months in French wood tonneaux of 500 litres followed by at least 12 months of bottle fining.

## APPEARANCE, AROMA AND TASTING NOTE

Lively deep ruby red with light garnet hues. Aromas of great personality - blackcurrant, blueberry and black mulberry followed by balsamic notes of eucalyptus and laurel. The aromas open up well to spices (liquorice, black pepper and nutmeg) to bring out hints of coffee and cocoa. The impact on the palate is rich, with great personality and enveloping, integrated tannins and with a savoury finish. The fruitiness in the mouth is accompanied by well integrated tannins with a savoury finish. The palate is balanced, with an enduring persistence of blackberry, black cherry and liquorice.

## WINE INFORMATION

Country:	Italy
Region:	Tuscany
Wine Type:	Chianti Classico
Producer:	Villa Trasqua
Wine Name:	Chianti Classico DOCG Gran Selezione
Vintage:	2012
Principle Grape (%):	Sangiovese (100)
Closure:	Cork
Winemaker Name:	Franco Bernabei
Vegetarian Wine:	Yes
Vegan Wine:	Yes
ABV (%):	14.00%
Acid (g/L):	5.50
Bottle Size:	75cl
Case/Pack Size:	6x75cl