



TRASQUANELLO 2016

With its intense pink color, a wonderful blend of acidity and sweetness, it offers a subtlety that is pleasantly refreshing. This wine pairs well with aperitifs, raw fish and simple dishes. Trasquanello expresses in its taste the constant wind that blows through the Villa Trasqua vineyards.

Denominazione I.G.T. Rosato di Toscana

DESCRIPTION

Appearance: Pale pink with brillanti hues that recall rose petals.

Aroma and Taste Ample in the nose, rose and white violet notes. Fresh, mineral, full, smooth and sapid to the palate. Persistent and with a good structure.

VINIFICATION

Alcoholic fermentation: In stainless steel tanks at controlled temperatures of 16-18 °C.

Malolactic fermentation

Aging 6 months in stainless steel tanks

Food pairing Aperitifs, fish dishes, white meat and vegetables, fresh and mature cheeses, fish and meat tartare, sushi, salmon, fried fish and vegetables

PALLETIZATION

Palletization: ● 125 cases 6x75cl

TECHNICAL NOTES

Varietals Sangiovese.

Alcohol 13% vol

Bottle sizes 0.75 lt

Serving temperature 10/12 °C

Evaluation ★ ★ ★ ★ ★

2016 was a great year, due to the dry summer weather. The wide temperature range between day-time and night-time let grapes maturing optimally. Well balanced sugar content and intense aromas.