



TRASGAIA 2012

An imposing structure whose deep roots take stamina from the soil's minerals and aromas from the warm southern winds that caress the hills. A wine that has devoted generous time to delights the senses. Trascaia is captivating and surprising, distinguishing itself for its vibrant colours and the sophistication of its structure.

Denominazione I.G.T. Rosso di Toscana

DESCRIPTION

Appearance: Ruby red with violet hues and slight garnet shades that intensify with aging.

Aroma and Taste Ample in the nose with aromas of red forest fruits, plums and ripe black cherries and blueberries. Hints of vanilla, nutmeg, black and pink pepper, roast coffee beans and leather. Elegant and enveloping to the palate, with a pleasantly intense and persistent presence and aftertaste.

VINIFICATION

Alcoholic fermentation: in stainless steel tanks at controlled temperatures of 26-28°C, with maceration on the skins for 22-25 days.

Malolactic fermentation In stainless steel tanks.

Aging The wine ages in our cellars for at least 24 months

Food pairing Typical Tuscan cured meats, red meat dishes stewed or roasted, mature cheese

PALLETIZATION

Palletization:

- 80 cases 6x75cl;
- 150 cases 1x1.5l;
- 80 cases 1x3l;
- 50 cases 1x5l.

TECHNICAL NOTES

Varietals Sangiovese, Cabernet Sauvignon, Cabernet Franc .

Alcohol Alcohol 14% vol

Bottle sizes 0.75l / 1.5l / 3l / 5l / 12l / 18l

Serving temperature 16/18 °C

Evaluation ★ ★ ★ ★ 1/2

The draught that characterized a large part of 2012, with a cold and snowy winter followed by a warm spring and summer with notable temperature ranges, resulted in the vines developing grapes that were smaller than usual, with an increase in quality of the grapes and musts.

AWARDS

2017 ● Gold - International Wine Challenge
 2017 ● 90 points - Annuario dei migliori vini italiani