



VILLA TRASQUA

TRALUNA 2013

The Villa Trasqua Estate can be found in the heart of Tuscany, within the production area of the Chianti Classico with its famous symbol of the Black Rooster, just paces from the majestic Castle of Monteriggioni.

The Estate's 56ha of vineyards are found on the Trasqua plain, where its Sangiovese and other traditional and international grape varieties are constantly blessed by sunshine and caressed by the winds until they are harvested by hand and transformed into traditional and innovative, full-bodied wines with the aiding knowledge and experience of Villa Trasqua's staff and winemaker Franco Bernabei.



Appellation: IGT di Toscana
Production area: Castellina in Chianti – Siena
Type of soil: mixed sand and clay
Altitude: 330m
Cultivation system: spur-trained cordon
Plants per hectare: 7.000
Time of harvest: mid-September
Alcohol: 13,5 % vol.
Total acidity: 5,01 g/l
Reducing sugars: 7,30 g/l
Dry extract: 37,00 g/l
Production: 60,000 bottles
Bottle sizes: 0,75l / 1,5l
Packaging: 6 / 12 bottle cases
Type of cork: composite cork
Ageing potential: ready for consumption

Varietal: 95% Sangiovese, 5% Alicante Bouschet
Fermentation: stainless steel tanks
Refinement: stainless steel tanks for 6months, short bottle refinement
Appearance: vibrant ruby red with violet hues
Aroma: spices and cherries with a light touch of chocolate
Taste: fruity and friendly with soft tannins and only a hint of acidity. A well-balanced wine with a slight smoky aftertaste
Food pairing: pleasant on its own as an aperitif, pairs well with a wide range of appetizers and simple first course dishes including fish, seafood, and hot & spicy cuisine. Can be served a little chilled.
Serving temperature: 16°C.