



## VILLA TRASQUA

### EVOLUTO 2011



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 winemaker Franco Bernabei.



**Appellation:** Chianti Classico DOCG  
**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  
**Harvest:** 1,5 kg/plant  
**Time of harvest:** from mid-September onwards  
**Alcohol:** 14% vol.  
**Total acidity:** 5,38 g/l  
**Reducing sugars:** 2,40 g/l  
**Dry extract:** 28,48 g/l  
**Production:** 60,000 bottles  
**Bottle sizes:** 0,375l / 0,75l / 1,5l / 3l / 5l  
**Packaging:** 6 /12 bottle cases  
**Type of cork:** natural cork  
**Ageing potential:** 5-6 years



**Varietal:** 95% Sangiovese, 5% Colorino and Malvasia nera  
**Fermentation:** stainless steel tanks  
**Refinement:** large barrels of Slavonian oak for 18 months, bottle for at least 3 months  
**Appearance:** bright ruby red  
**Aroma:** ample fruit aromas of ripe black cherries and forest fruits with hints of wood and spices.  
**Taste:** smooth and well-structured, a medium-bodied dry wine with a persistent aftertaste, long persistence  
**Food pairing:** typical Tuscan starters of mature cheeses and cured meats, simple first course like pasta and risottos, grilled or stewed white or red meats.  
**Serving temperature:** 16-18°C