



VILLA TRASQUA

TRASTELLA 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. The Estate, however, only grows red grape varieties so the Vermentino used for this fresh white wine come from the Maremma area of southern Tuscany, where they are able to flourish at lower altitudes and nearer the sea breeze.



Appellation: IGT di Toscana
Production area: Maremma – Grosseto
Type of soil: clay
Altitude: 100 m
Cultivation system: spur-trained cordon
Plants per hectare: 5.000
Harvest: 1,3kg/plant
Time of harvest: September
Alcohol: 13% vol.
pH: 3,33
Total acidity: 5,20 g/l
Reducing sugars: 2,00 g/l
Dry extract: 26,70 g/l
Production: ca. 13000 bottles per year
Bottle sizes: 0,75l
Packaging: 6 bottle cases
Type of cork: composite cork
Ageing potential: ready for consumption

Varietal: 100% Vermentino
Fermentation: thermo-controlled stainless steel tanks
Refinement: stainless steel tanks for 4 months, bottle for 1 month
Appearance: bright straw yellow with greenish highlights
Aroma: fresh flowery aroma with secondary hints of exotic fruit
Taste: fresh and balanced with flowery aftertaste
Food pairing: appetizers and starters, fish and white meats
Serving temperature: 8°C.