



## TRASGAIA 2011

*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 ★ ★ ★ ★

This vintage was characterized by temperatures that were never elevated, starting with a harsher and colder winter compared to previous years, followed by a spring and summer that maintained this trend.

The period of absence of rain during the 30 days preceding the harvest contributed to the aromatic and sugar concentration of the grapes.

### AWARDS

2016 ● COMMENDED - International Wine Challenge  
2011 ● Gold - Decanter World Wine Awards 2016