



TRASGAIA

Toscana IGT Rosso

A strong structure taking strength from the soil and aromas from the southern winds that caress the hill and the vineyards. A wine that allows the right time for pleasure. Trascaia conquers and amazes, distinguishing itself with bright colours and fine structure.

GRAPE VARIETIES: 50% Sangiovese, 40% Cabernet Sauvignon, 10% Cabernet Franc

VINIFICATION: In tronconic wooden barrels of 5,000 litres at controlled temperature of 26/28 °C with maceration (skin contact) for at least 22/25 days.

AGEING: 24 months in French oak barriques, bottle fining of a least 12 months.

ALCOHOL CONTENT: 14% vol.

SERVING TEMPERATURE: 16/18 °C

FOOD PAIRINGS: Game, stewed hare, larded pheasant, hard and aged hard cheeses.

TASTING NOTES:

Deep ruby red with very light garnet hues. The aroma is fruity with nuances of sour cherry in syrup, black currant and lemon jelly. Then vanilla, liquorice and nutmeg notes with balsamic reminiscences of eucalyptus and toasted Arabica coffee and gianduja chocolate. The nose opens up to black pepper and star anis. The taste is round with a warmth that makes it pleasant, tasty and well-balanced. The tannins are completely integrated. The long aftertaste is polite and measured with blackberry, currant and liquorice aromas.