



CHIANTI CLASSICO

DOCG Organic 

Strengthened by the tradition of an ancient land, lulled by the placid Tuscan wind, this Chianti Classico finds its wise expression in a wine with an intense aroma, slightly spicy and pleasant on the palate. A sustainable label, born from the respect for the exceptional biodiversity of Villa Trasqua through the principles of organic cultivation.

GRAPE VARIETIES: Sangiovese 80%, Merlot 10%, Cabernet Sauvignon 10%

VINIFICATION: In stainless steel vats at controlled temperature (26/28 °C), with maceration (skin contact) for at least 20/22 days.

AGEING: A minimum of 12 months in large Slavonian oak barrels of 5,000 liters.

ALCOHOL CONTENT: 14% vol.

SERVING TEMPERATURE: 16/18 °C

FOOD PAIRINGS: Pasta with meat sauces, roasted white or red meat dishes, fresh pecorino cheese.

TASTING NOTES:

Lively ruby red colour with purple reflections. Nose begins with floral hints of violet and fruity of ripe cherry and raspberry, followed by notes of sweet spices, such as vanilla and liquorice. In the mouth it is fresh with a pleasant tannin which makes it vibrant and dynamic. The flavour on the palate is fruity with aromas of cherry and blood orange. At the closing it is tasty and pleasant.