

# VILLA TRASQUA



The Villa Trasqua estate extends over 120 hectares of land, of which 50 are set aside for the production of Chianti Classico and IGT appellation wines. From a strong link between tradition, experience, technology and respect for the environment, stem the conditions for a highly valuable product. The collaboration of Stefano Chioccioli from Greve in Chianti, one of the best oenologists at present and the first Italian to receive 100 hundredths from Robert M. Parker for an Italian wine, is of great importance - relevant and decisive contribution that allows Villa Trasqua to reach an excellent quality result which distinguishes the wines of the estate.

Strongly convinced that wine quality must stem from the vine, the new vineyards are grown with a high density planting per hectare: over 7000 vines with extremely scarce production per plant. In the wide and roomy, modern and functional cellar, spread over 3000 square meters, French oak wood barrels and barriques are used for the ageing process. Moreover, great attention is given to aging in bottle, which can range from 12 to 14 months depending on the vintages.

## CHIANTI CLASSICO

REGION: Tuscany

WINEMAKER: Stefano Chioccioli

VARIETAL: 95% Sangiovese, 5% Canaiolo

COLOR: Dark ruby red with violet hues

TASTE: Good taste progression, well structured  
with marked freshness and great harmony

AGEING: 18 months in French oak (barrique) followed  
by at least 6 months of bottle refinement

VINEYARD SIZE: 300 acres

FOOD PAIRING: Ideal for all red meats, especially steak  
and prime rib

SERVING TEMP: Room temperature: 68° F (20° C)

