



LIMITED EDITION

1000 MIGLIA

Chianti Classico DOCG Gran Selezione

Is a majestic single vineyard made with pure Sangiovese grapes, coming from the oldest vineyard of the estate that has been known for the quality of its grapes since the mid-nineteenth century. Complex, wonderful and exuberant, it contains the secret of the terroir of Villa Trasqua, the iconic winery, the very essence of the Sangiovese produced in Castellina in Chianti. The limited edition bottle is made at double cooking at 560°, decorated with manual screen printing with very fine sand and 980/1000 silver and sealed with shellac.

GRAPE VARIETIES: 100% Sangiovese

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

AGEING: 30 months of ageing in French wood tonneaux of 5,000 litres followed by at least 12 months of bottle fining.

ALCOHOL CONTENT: 14% vol.

SERVING TEMPERATURE: 16/18 °C

FOOD PAIRING: Classical Tuscan and Chianti dishes: Florentine T-bone steak and meat braised in Chianti Classico, peposo all'Imprunetina (Black Pepper Stew Impruneta style-cooked in the Terracotta ovens). Aged Pecorino cheese from Pienza.

TASTING NOTES:

Lively Deep ruby red with light garnet hues. Aromas of great personality, at the start fruity: blackcurrant, blueberry, black mulberry followed by balsamic notes of eucalyptus and laurel. The aromas open up well to spices (liquorice, black pepper and nutmeg) to bring out hints of coffee and cocoa. The impact on the palate is rich, with great personality and enveloping. Integrated tannins and with a savoury finish. The fruitiness in the mouth is accompanied by well integrated tannins with a savoury finish. The palate is balanced, with an enduring persistence of blackberry, black cherry and liquorice.