



LIMITED EDITION

# EXPERIMENTUM BLU

Toscana IGT Rosso

Experimenting is the key to innovation. Experimentum is the Villa Trasqua line dedicated to the pure vinification of native Tuscan and international grape varieties that have now perfectly adapted to the Castellina in Chianti terroir. A challenge in the vineyard and in the cellar to enhance monovarietal labels, vinified only and exclusively in the best vintages. *Experimentum Blu* is 100% Cabernet Franc: a wine of great olfactory intensity, elegance and refined tannins. The 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% Cabernet Franc

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: 24 months in French oak barriques, bottle fining for at least 12 months.

ALCOHOL CONTENT: 14% vol.

SERVING TEMPERATURE: 16/18 °C

FOOD PAIRINGS: Wild boar stew, roasted or braised beef.

#### TASTING NOTES:

Thick ruby red with light garnet hues full of colour. Very deep aromas. The fruit is sweet with notes of blackberry, macerated blueberry and jelly. The aromas develop further with hints of coffee roasting, mint chocolate, rhubarb and cinchona bark. The olfactory path is so rich that balsamic notes of medicinal herbs, juniper, that leather and pipe tobacco also emerge. The taste is a triumph of fruit and spice that accompany the dynamic elegance of the sip. Warm, with elegant tannin, centred and thick, and after the aromas of black cherry and blackberry come out. The finish is surprisingly savoury making it tasty and elegant. The aromas are enhanced by jam and the balms of liquorice and rhubarb.