



LIMITED EDITION

EXPERIMENTUM ORO

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 Oro is 100% Alicante Bouschet*: a wine of great olfactory intensity, full of energy and intense aromas. 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% Alicante Bouschet

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 for at least 12 months.

ALCOHOL CONTENT: 13,5% vol.

SERVING TEMPERATURE: 16/18 °C

FOOD PAIRINGS: Truffle stuffed guinea fowl, grilled beef and pork, venison in blueberry and juniper sauce.

TASTING NOTES:

Dark ruby red, impenetrable with noir (black) traits, its hue maintains a tenacious purple nuance despite ageing. The aromas are powerful and sweet with an olfactory concentrate of wild berry jelly, canned black cherry and crème de cassis. Thick and intense, it opens up to balsamic and menthol hints, sweet notes of vanilla and liquorice with pleasant touches of black and pink pepper and nutmeg; the floral aromas also awaken the sense of smell with a macerated red rose. The vigor of the perfume in the finish expresses woody notes of juniper and aromatic herbs. On the palate it is powerful and at the same time tasty, with a bursting fruity strength, the tannic grip is still vigorous and makes the mouth full but with a progressive tendency towards softness, which will be the crowning glory of the wine's evolutionary path. It is consistent with the highlighted organoleptic expressions until it reaches the back of the mouth: the superlative fruitiness of berries and menthol-balsamic make the aftertaste pleasant and elegant.