




TRANOBILI

Toscana IGT Rosso

Organic 

Tranobili expresses the passion of Villa Trasqua for fine and sustainable Sangiovese with a bright identity and finesse. This wine has a lively colour, it is well structured, harmonious and its aromas are a mix of different red fruit, with delicate spicy notes.

GRAPE VARIETIES: Sangiovese 85%, Alicante Bouschet 15%

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

AGEING: The wine ages in our cellars for 12 months in French oak barriques. At least 3 months of bottle fining.

ALCOHOL CONTENT: 14% vol.

SERVING TEMPERATURE: 16/18 °C

FOOD PAIRINGS: Typical Tuscan cold cuts, red meat, game, roasts, aged hard cheeses.

TASTING NOTES:

The bouquet is of red berries, plum, cherry and blueberry with hints of vanilla, black pepper, coffee roasting and leather. Pleasant and lengthy taste, in all well balanced with persistent notes of spices and an intense aftertaste of good structure and quality.