



# TRASOLO

## Toscana IGT Rosso

The heterogeneity of the vineyards and the woods of Villa Trasqua, located in the hills of Castellina in Chianti create a unique environment for the Trasolo base to be intense and spicy. This Merlot with its exclusive characters becomes an excellence in the wines of Villa Trasqua, its taste is elegant and savoury due to the Galestro rock typical of the Chianti area.

**GRAPE VARIETIES:** 100% Merlot

**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 and then bottle fining for at least 12 months.

**ALCOHOL CONTENT:** 14% vol.

**SERVING TEMPERATURE** 16/18 °C

**FOOD PAIRINGS:** Perfect with meat and game skewer. Roasted pork.

### **TASTING NOTES:**

Impenetrable ruby red with a dense chromatic texture with light garnet hues. The olfactory approach is powerful with aromas of black cherry, blackberry and myrtle, which is amplified by balsamic notes of eucalyptus, juniper, garrigue (Mediterranean scrub), sweet spices of cinnamon and pink pepper. The range of perfumes is completed by etheric hints of coffee, bitter chocolate and Havana cigar. Its taste is persuasive and satisfying with a softness, that is the result of an integrated and refined workmanship. At the end it is savoury and has notes of menthol balm and minerals that make it tasty and pleasant. The aromatic persistence is long.