



LIMITED EDITION

EXPERIMENTUM ROSSO

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 Rosso* is 100% Sangiovese: a limited edition wine with great structure and nobility, refined and elegant ripe 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% 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: 24 months in French oak barriques, bottle fining for at least 12 months.

ALCOHOL CONTENT: 14% vol.

SERVING TEMPERATURE: 16/18 °C

FOOD PAIRING: A classic of Tuscan Chianti cuisine: Fiorentina steak, braised meat in Chianti Classico, Tuscan black pepper beef. Aged Pecorino di Pienza cheese.

TASTING NOTES:

Lively ruby red with garnet hues. The aromas are fruity with notes of cherry jam, dried plum and toasted carob with hints of coffee, milk chocolate, toffee. Opening into the glass it expresses spicy aromas of cinnamon, star anise and black pepper with pleasant puffs of cinchona, blond tobacco and leather. The olfactory amplitude anticipates the great elegance and nobility of taste. It is a warm wine with a refined structure with paradigmatic tannins for their integration and therefore a rare workmanship. The acidity supports and participates in the dynamics of the wine making the sip exhilarating and highly drinkable. The aftertaste is very long in persistence with toasted aromas and a pleasant dehydrated orange and saline minerality.