

New Wine Arrived. Villa Trasqua, Italy.



BISQUERTT
Family Vineyards

VINI
LENOTTI



Almariva

**BODEGAS
VALDEMAR**

**WEINGUT
GUNDERLOCH**

A

AALTO

BODEGAS Y
VINEDOS



BODEGAS MAURO S.A.

CILLAR DE SILOS



*azienda agricola
Quintarelli Giuseppe*

Martín Códax



M
MARGIOTTA



CIACCI PICCOLOMINI d'ARAGONA



DOMINIO DE PINGUS

**BRYGON RESERVE
WINES**
Margaret River Western Australia



WEINGUT BRÜNDLMAYER

Janhom Classic Limited Partnership

105/22-24 Moo.7

Wichitsongkram Road,
Kathu, Kathu, Phuket
83120 Thailand



PAGO DE LOS CAPELLANES

MARCHESI DI BAROLO
Antiche Cantine in Barolo

Tel./Fax : 076- 608 876, 076- 319 864

Villa Trasqua , Chianti Classico D.O.C.G.2014



History: In 1965, a special and unique microclimate stimulated the growth of a bud, the first step of an evolving journey, the first stone of a long-lived estate. Villa Trasqua is its land and its wine. Between Siena and Monteriggioni, it grows its 10 vineyards in the oldest part of Castellina in Chianti. It's like a beautiful mosaic, where every color and every detail merge together in a perfect masterpiece. The complete picture can be admired from the small tower overlooking the 120 hectares of vineyards, olive groves and forests that surround the Estate.

Villa Trasqua is not merely a wine, but a experience that takes root in the heart of Tuscany.

Its proximity to the confines of the Chianti Classico, has enabled the Estate to unite the traditions of this ancient territory with the innovation of a more worldly outlook since more than fifty years.

Following organic methods of production, from the grape-growing to the vinification process, was the challenge posed and won by Hans Hulsbergen who, from 2001 until today, has transformed Villa Trasqua from an ambitious project to a solid reality.

Aging:The wine ages within the cellars for at least 9 months.

Tasting Notes: Intense ruby red. Ample in the nose, with aromas of red forest fruits, cherries, lightly spiced with vanilla notes. Pleasant, fresh and persistent to the palate; a balanced wine with an elegant aftertaste.

Food pairings: Simple and elaborate red meat based dishes, vegetable and cream soups, mixed vegetables, mature cheeses.

Grapes: 80% Sangiovese, 20% red grapes derived from varietals that can suitably be grown in Tuscany.

Serving temperature: 16 – 18°C.

Alc: 14.0 %

Price: 680.00 THB

*The price not including VAT 7% *



Villa Trasqua , FANATICO Chianti Classico Riserva D.O.C.G.2012.



VILLA TRASQUA

History: In 1965, a special and unique microclimate stimulated the growth of a bud, the first step of an evolving journey, the first stone of a long-lived estate. Villa Trasqua is its land and its wine. Between Siena and Monteriggioni, it grows its 10 vineyards in the oldest part of Castellina in Chianti. It's like a beautiful mosaic, where every color and every detail merge together in a perfect masterpiece. The complete picture can be admired from the small tower overlooking the 120 hectares of vineyards, olive groves and forests that surround the Estate.

The vineyards from which the Riserva originates descend from the central part of the Estate and are constantly caressed by winds and sunlight. After the harvest, this Chianti Classico Riserva develops its elegant and intense character through fine aging in the cellars, followed by at least 3 months of refinement in the bottle.

Agging: The wine is released to market only after at least 24 months of ageing, of which at least 3 months in the bottle.

Tasting Notes: Intense ruby red with slight garnet shades that intensify with aging. Ample in the nose, with aromas of violets and red forest fruits, cherries, plums and blueberries. Balanced spices and elegant vanilla notes. Pleasant, fresh and persistent to the palate; a balanced wine with an elegant aftertaste of structured intensity.

Food pairings: All types of starters, dishes with braised, roasted and grilled red meats.

Grapes: 80% Sangiovese, 20% red grapes derived from varieties that can suitably be grown in Tuscany.

Serving temperature: 16-18 °C

Alc: 14.0 %

Price: 920.00 THB

*The price not including VAT 7% *



Villa Trasqua , NERENTO Chianti Classico Gran Selezione D.O.C.G. 2011



History: In 1965, a special and unique microclimate stimulated the growth of a bud, the first step of an evolving journey, the first stone of a long-lived estate. Villa Trasqua is its land and its wine. Between Siena and Monteriggioni, it grows its 10 vineyards in the oldest part of Castellina in Chianti. It's like a beautiful mosaic, where every color and every detail merge together in a perfect masterpiece. The complete picture can be admired from the small tower overlooking the 120 hectares of vineyards, olive groves and forests that surround the Estate.

On the sun-dappled Trasqua hill, the oldest vines offer a timeless sensory emotion. Complex and profound, Nerento is the true expression of this unique terrain. After its fine ageing in the winery's cellars, the wine is refined for at least 3 months in the bottle .

Aging: The wine is released to market only after at least 30 months of ageing, of which at least 3 months in the bottle.

Tasting Notes: Intense ruby red with slight garnet shades that intensify with aging. Ample in the nose, with aromas of red and black forest fruits, blueberries, plums and ripe black cherries with hints of vanilla, toasted coffee, black pepper and wild licorice. Balanced spices and elegant vanilla notes. Elegant and enveloping to the palate; with persistent and pleasant note of spices and intense aftertaste.

Food pairings: Red meat dishes, Florentine (t-bone) steak, braised and stewed meats, mature sheep cheeses.

Grapes: 80% Sangiovese, 20% red grapes derived from varieties that can suitably be grown in Tuscany.

Serving temperature: 16-18 °C

Alc: 14.0 %

Price: 1,280.00 THB

*The price not including VAT 7% *



Villa Trasqua , TRASGAIA I.G.T. Rosso di Toscana,2011.



History: In 1965, a special and unique microclimate stimulated the growth of a bud, the first step of an evolving journey, the first stone of a long-lived estate. Villa Trasqua is its land and its wine. Between Siena and Monteriggioni, it grows its 10 vineyards in the oldest part of Castellina in Chianti. It's like a beautiful mosaic, where every color and every detail merge together in a perfect masterpiece. The complete picture can be admired from the small tower overlooking the 120 hectares of vineyards, olive groves and forests that surround the Estate.

An imposing structure whose deep roots take stamina from the soil's minerals and aromas from the warm southern winds that caress the hills. A wine that has devoted generous time to delights the senses. Trasgaia is captivating and surprising, distinguishing itself for its vibrant colours and the sophistication of its structure.

Aging: The wine ages in the cellars for at least 24 months

Tasting Notes: Ruby red with violet hues and slight garnet shades that intensify with aging. Ample in the nose with aromas of red forest fruits, plums and ripe black cherries and blueberries. Hints of vanilla, nutmeg, black and pink pepper, roast coffee beans and leather. Elegant and enveloping to the palate, with a pleasantly intense and persistent presence and aftertaste.

Food pairings: Typical Tuscan cured meats, red meat dishes stewed or roasted, mature cheeses.

Grapes: Sangiovese, Cabernet Sauvignon, Cabernet Franc

Serving temperature: 16-18 °C

Alc: 14.0 %

Price: 1,420.00 THB

*The price not including VAT 7% *

