



LIMITED EDITION

1000 MIGLIA 2025

Chianti Classico DOCG Gran Selezione 2022

Is a majestic single vineyard made with Sangiovese grapes, coming from the oldest vineyard of the estate that has been known for the quality of its grapes since the mid-nineteenth century. Complex, wonderful and exuberant, it contains the secret of the terroir of Villa Trasqua, the iconic winery, the very essence of the Sangiovese produced in Castellina in Chianti. The limited edition 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 truncoptic wooden barrels of 500L. Temperature controlled temperature of 16/18 °C with maceration (skin contact) for 20-25 days.

AGEING: 30 months of ageing in French wood (barrels) and cask, followed by at least 12 months of bottle fining.

ALCOHOL CONTENT: 14,5% vol.

SERVING TEMPERATURE: 16/18 °C

FOOD PAIRING: Classical Tuscan and Chianti dishes: Florentine T-bone steak and meat braised in Chianti Classico, pappa al pomodoro (Black Pepper Sausage Imprimata style-cooked in the Terracotta oven), Aged Pecorino cheese from Pienza.

TASTING NOTES:

Lively Deep ruby red. Aromas of great personality, at the start fruity: blackcurrant, blueberry, black mulberry followed by balsamic notes of eucalyptus and brand. The aromas open up well to spices (liquorice, black pepper and nutmeg) to bring out hints of coffee and cocoa. The impact on the palate is rich, with great personality and enveloping, but grassed tannins and with a savoury finish. The fruitiness in the mouth is accompanied by well integrated tannins with a savoury finish.

The palate is balanced, with an enduring persistence of blackberry, black cherry and liquorice.