

Rocca di Frassinello

VERMENTINO IGT

A new entry of Rocca di Frassinello. The first white wine label that begins his course with vintage 2010 made of 100% Vermentino grape. A new challenge that from the beginning reveals a delicate, fruity and aromatic sensation that donates a nice and enjoyable freshness to the wine. A balanced taste with a nice acidity and mineral component that leads to a savory and persistent wine.

Denomination: White wine IGT Maremma

Vintage: 2010

Yearly bottle production : 8.000

Grapes: 100% Vermentino

Vinification: in steel for 20 days at a controlled temperature (14°)

Malolactic fermentation: Done

Ageing: in steel for 6 months

Bottle refinement: 3 months

Harvest : first half of September

Hectare gain: 55 q.li/ha

Vineyards height: 90 mt. s.l.m.

Plant density: 5900

Age of productive vines: 5 years

Growth system: Spurred cordon

Type of soil: Medium mixture rich of skeleton
Grapes : Vermentino (100.00%)

Toscana

Wine has literally been a part of the Tuscan civilization for over 3,000 years. From the time the ancient Etruscans settled in the gentle rolling hills of Tuscany, viticulture and wine production have been an important element of everyday life and indeed was even considered to be mystical. Tuscany is a much larger region than many people realize and it encompasses many different wine regions and climate types. The one thing most regions have in common is the selection of grape varietals. In general, Sangiovese is the dominant red varietal and Trebbiano is the dominant white varietal. The north west of Tuscany is mountainous and is famous for the beautiful Apuan Alps. The climate in the north is continental with hot summers and freezing winters.



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