

Rocca di Frassinello

ORNELLO IGT

The image used on the label represents the “Maremma cowboy” a symbol of elegance and strength typical of the earth of Maremma. Still today Ornello is the name of the lance wood used to move the cattle. The only one with Syrah, a full and rich wine with a nice elegance and freshness, typical of Rocca di Frassinello style.

Denomination: Red wine IGT Maremma Toscana

Vintage: 2008

Yearly bottle production: 50.000

Grapes: 40% Sangioveto, 20% Syrah, 20% Cabernet Sauvignon, 20% Merlot.

Vinification: in steel vats for 15 days at a controlled temperature

Malolactic fermentation: Done

Ageing: 10 months in barrique

Bottle refinement: 6 months

Wood type: Barrique of 225 lt

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: 7 years

Growth system: Spurred cordon

Ground Type: Medium mixture rich of skeleton
Grapes : Sangioveto (40.00%), Cabernet Sauvignon (20.00%), Merlot (20.00%), Syrah (20.00%)

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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