

Rocca di Frassinello

LE SUGHERE DI FRASSINELLO IGT

The second label of Rocca di Frassinello in order of merit. A wine of great character in which Sangioveto and the international vines, Cabernet and Merlot, are blend together to realize an ideal Italian-French wine.

Denomination: Red wine IGT Maremma Toscana

Vintage: 2007

Yearly bottle production: 80.000

Grapes: 50% Sangioveto, 25% Merlot, 25% Cabernet Sauvignon

Vinification: in steel for 15 days at a controller temperature (26°)

Malolactic fermentation: Done

Ageing: 12 months in barriques, 50% new

Bottle refinement: 9 months

Type of wood: Francese, Barriques of 225 lt

Harvest: first half of September

Hectare gain: 55 q.li/ha

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

Plant density: 5900

Age of productive vines: 9 years

Growth system: spurred cordon

Type of soil: Medium mixture rich of skeleton
Grapes : Merlot (25.00%), Cabernet Sauvignon (25.00%), Sangioveto (50.00%)

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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