

Rocca di Frassinello

BAFFONERO IGT

100% Merlot. A deep ruby red colour. An explosion of fruit with an unending range of black fruits, in particular blackberry and blueberry wrapped in a soft veil of vanilla. In the glass the aromatic components evolve towards tobacco, chocolate and a touch of coffee. The complexity is immediately apparent to the palate with a fullness that remains throughout the tasting. Full, vigorous, fresh and extremely enjoyable.

Denomination: Red wine IGT Maremma Toscana

Vintage: 2010

Yearly bottle production: 3.000

Grapes: 100% Merlot

Vinification: in steel for 15 days at a controlled temperature (27°)

Malolactic fermentation: Done

Ageing: 14 months in barrique 100% new

Bottle refinement: 12 months

Wood type: French, Barrique 225 lt

Harvest: first half of September

Hectare gain: 18 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 (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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