

# *Rocca di Frassinello*

## **BAFFONERO**

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:** 2008

**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