

Rocca di Frassinello

LE SUGHERE DI FRASSINELLO

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



Denomination: Red wine IGT Maremma Toscana

Vintage: 2006

Yearly bottle production: 80.000

Grapes: 50% Sangiovetto, 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