

LE SUGHERE DI FRASSINELLO

The second label of Rocca di Frassinello in order of merit, a climbing to the highest place of the first. A wine of great character where Sangiovetto and the International vines, Cabernet and Merlot, melt together to realize an ideal Italian-French wine.



- First year of production:** 2004
- Yearly bottle production:** 60.000
- Grapes:** 25% Merlot, 25% Cabernet Sauvignon, 50% Sangiovetto
- Vinification:** in acciaio
- Aging:** barriques - 50% new
- Production area:** Gavorrano (GR)
- Vines height:** 900 mt. a.s.l.
- Type of ground:** Medium mixture rich of skeleton
- Growth system:** Spur pruned cord
- Plant density:** 5.900
- Age of productive vines:** 5 years
- Hectare grape gain:** 55 Ql
- Vintage time:** First half of September
- Fermentation tank material:** Steel at controlled temperature
- Working temperature:** 27°
- Working time:** 15 days
- Malolactic fermentation:** Done
- Type of wood:** French 225 lt.
- Length of pre-bottling refinement:** 12 months
- Production stability:** Natural
- Bottle refinement:** 9 months
- Vintage not produced:** -