

Rocca di Frassinello

ROCCA DI FRASSINELLO

The top label, “le grand vin” under the classification of Bordeaux, the highest expression of the Italian-French project. A wine able to mix strength, intensity and elegance with delicate tannins which express its fullness. It achieved a peak right from the first harvest in 2004. A highly competitive wine, says Christian Le Sommer, enologist of Les Domaines Baron de Rothschild-Lafite, who created it in tandem with Alessandro Cellai.



Denomination: Red wine IGT Maremma Toscana

Vintage: 2006

Yearly bottle production: 50.000

Grapes: 60% Sangiovetto, 20% Merlot, 20% Cabernet Sauvignon

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

Malolactic fermentation: Done

Ageing: 14 months in barriques, 80% new

Bottle refinement: 11 months

Wood type: French, 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: 7 years

Growth system: spurred cordon

Type of soil: Medium mixture rich of skeleton