

Rocca di Frassinello

ROCCA DI FRASSINELLO

The first 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. Baglio del Sole reached the top since the first harvest, on 2004.

A wine of great competition, the opinion of Christian Le Sommer, the wine maker of Les Domaines Baron de Rothschild-Lafite, who realized it together with Alessandro Cellai.



First year of production: 2004

Yearly bottle production: 40.000

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

Vinification: steel

Aging: barriques - 80% new

Production area: Gavorrano (GR)

Vineyards height: 90 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

Time of vintage: First half of September

Fermentation tank materia: Steel at controlled temperature

Working temperature: 27°

Working time: 15 days.

Manolactic fermentation: Done

Type of wood: French 225 lt.

Length of pre-bottling refinement: 14 months

Production stability: Natural

Bottle refinement: 11 months

Vintage not produced: -