



## LE SUGHERE DI FRASSINELLO

Maremma Toscana DOC

FIRST VINTAGE	TIPOLOGY	GRAPES	VINEYARDS
2004	Red medium texture and longevity	50% Sangiovese 25% Cabernet Sauvignon 25% Merlot	Gavorrano (GR)

*It is the second highest Rocca di Frassinello label, bidding to reach the maximum level of the first. A wine of great substance, in which Sangiovese and the international grape varieties of Cabernet and Merlot fuse for an ideal Italian-French creation. Its fifth vintage (2008) was classified as one of Wine Spectator's Top 100 wines.*

**Tasting notes:** deep ruby colour, with a broad bouquet of red fruits. It has great substance in the mouth, with soft and round tannins and a long and enveloping finish.

**Piring:** it pairs well with full-flavoured pasta and rice dishes, and game such as deer, wild boar, hare. Also recommended with birds such as wild duck.

**Municipality of production:** Gavorrano (GR)

**Soil type:** medium mix rich in skeleton

**Vineyard altitude:** 90 mt. s.l.m.

**Training system:** spurred cordon

**Planting density:** 5.900 plants per hectare

**Grape yield per hectars:** 55 Ql

**Harvesting period:** late august (merlot),  
mid-september (sangiovese and cabernet sauvignon)

**Vinification:** in steel

**Malolactic fermentation:** done

**Aging:** in 50% new barriques

**Duration of the aging in barrique:** 12 months

**Duration of the aging in bottle:** 9 months

**Available formats:** 0,75 l - 1,5 l - 3 l

