



LE SUGHERE DI FRASSINELLO

Maremma Toscana DOC

FIRST VINTAGE	TYOLOGY	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.

Pairing: 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

