



ROCCA DI FRASSINELLO LIM. ED. HOLY YEAR

Maremma Toscana DOC

FIRST VINTAGE	TYOLOGY	GRAPES	VINEYARDS
2012	Red with great structure and longevity	60% Sangiovese 20% Cabernet Sauvignon 20% Merlot	Gavorrano (GR)

A special edition of the first label of Rocca di Frassinello - Le Grand Vin, the Rocca di Frassinello - to celebrate the holy year.

Tasting notes: an intense ruby red colour with hints of garnet. A wine that succeeds in combining strength, intensity and elegance, with soft tannins to give it a roundness in the mouth. Fruity to the nose with a pleasant spiciness. The taste in the mouth is deep, but lively and with good balance.

Pairing: it pairs well with red meats, roasts, game and mature cheeses.

Municipality of production: Gavorrano (GR)

Soil type: medium mix rich in skeleton

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

Vineyard name: Vecchia, Eucalipti

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 80% new barriques

Duration of the aging in barrique: 14 months

Duration of the aging in bottle: 11 months

Available formats: 1,5 l

