



## ROCCA DI FRASSINELLO LIM. ED. ETRUSCHI SAN GERMANO

Maremma Toscana DOC

FIRST VINTAGE	TYOLOGY	GRAPES	VINEYARDS
2004	Red with great structure and longevity	60% Sangiovese 20% Cabernet Sauvignon 20% Merlot	Gavorrano (GR)

*A special edition label of Rocca di Frassinello, le grand vin. Dedicated to the Etruscan necropolis of San Germano which was discovered on the land owned by Rocca di Frassinello during a project supported by the Maremma estate of the DCC group.*

**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

