Rocca di Frassinello





Bafforosso 2017

Maremma Toscana DOC

In honor of Luna Rossa and the passion it has aroused in Italy and beyond, we have issued this limited edition of Baffonero (500 regular bottles and 50 magnum), naming it Bafforosso as a tribute to Luna Rossa dream. With the same spirit, Baffonero, the 100% Merlot by Rocca di Frassinello, officially launched the challenge to Masseto since the first vintage (2007).

Vintage notes: a dry and mild winter favored the early budding of the plants. The late frosts at the end of April have slightly influenced the harvest, which was characterized by a lower production. Starting from May onwards, the temperatures were above-average, but however mitigated by constant breezes coming from the coast, and no rainfall until the beginning of September, when it rained without any consequences. Harvesting was anticipated by about 10 days than usual. On the other hand, the lower quantity was balanced by an excellent grape quality. The result is a soft and velvety wine, rich in polyphenols and extract, well balanced by a pleasant freshness.

Tasting notes: intense ruby red. The nose is fruity with aromas reminiscent of various black fruits, in particular blackberries, blueberries and vanilla. In the glass, the aromatic component changes, evolving towards tobacco, chocolate and a slight hint of coffee. In the mouth it has a perceptible complexity. Full and robust with a freshness that makes it long and pleasing.

Best ratings 2017:





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96/100

94/100

94/100

Municipality of production: Gavorrano (GR)

Soil type: clay rich in skeleton Vineyard altitude: 90 mt. s.l.m.

Vineyard name: Baffonero

Training system: spurred cordon

Planting density: 5.900 plants per hectare

Grape yield per hectars: 25 Ql

Harvesting period: first half of september

Vinification: in concrete

Malolactic fermentation: done

Aging: in 100% new French oak barriques Duration of the aging in barrique: 24 months Duration of the aging in bottle: 12 months

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

