



ROCCA DI FRASSINELLO

Maremma Toscana DOC

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

The first label, le grand vin according to the Bordeaux classification, the highest expression of this Italian-French project. A wine that succeeds in combining strength, intensity and elegance, with soft tannins to give it a roundness in the mouth. It achieved the highest critical acclaim right from the first harvest, the 2004 vintage. A great competition wine according to Christian Le Sommer, winemaker at Les Domaines Baron de Rothschild-Lafite, who created it together with Alessandro Cellai.

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: 24 months

Duration of the aging in bottle: 11 months

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

