



ORNELLO

Maremma Toscana DOC

FIRST VINTAGE	TPOLOGY	GRAPES	VINEYARDS
2007	Red medium texture and longevity	40% Sangiovese 20% Cabernet Sauvignon 20% Merlot 20% Syrah	Gavorrano (GR)

Created in honour of the 'butteri', who remain the symbol of the Maremma region, strong and elegant at the same time. The Ornello (from the name of the wood – manna ash), is a long, pointed stick that is still used today for driving cattle. It stands out due to the substantial percentage of Syrah grapes that make it very full and rich, nonetheless retaining the typical elegance and freshness of Rocca di Frassinello wines.

Tasting notes: intense ruby red. On the nose it has balsamic and roasted coffee notes. On the palate there are notes of woody undergrowth and soft, velvety tannins.

Pairing: it pairs well with meat dishes, including roasts, cold cuts and medium-mature cheeses.

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: 5 months

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

