



ROCCA DI FRASSINELLO BIANCO 2020

Maremma Toscana DOC

Rocca di Frassinello Bianco is the winery's top expression of a native grape, Vermentino, which has found at Rocca di Frassinello an ideal terroir thanks to the unique characteristics of soils with a significant presence of calcareous marl and marl skeleton, combined with the benefits of the breeze coming from the nearby Tyrrhenian Sea. The best bunches treated with extreme care right from the harvest, strictly by hand, and 10 months of permanence on the lees, let us obtain a white wine of great structure, with a full and silky sip, rich in floral aromas that give flavor to a very long final. A harmonious and persistent white but also very versatile, which goes well with grilled fish, shellfish and white meats. A great wine that is able to refine in the bottle for several years.

Vintage notes 2020: a memorable season because the vegetative cycle was excellent as it almost never happens. An optimal climate, both in spring and early summer, has favored the alternation of phenological phases that have allowed the grapes to reach an almost ideal aromatic maturity while at the same time feeling adequate levels of acidity. From the earliest stages of fermentation the musts revealed great balance and the colors a particular intensity and exceptional tonality.

Tasting notes: the nose has a fine aroma and delicate fruit, with citrus flavor notes. It has a balanced taste, well supported by acidity and mineral component that make it tasty and persistent.

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: end of august

Vinification: in steel and bottle

Malolactic fermentation: done

Aging: in steel and bottle

Duration of the aging: 10 months

Duration of the aging in bottle: 2 months

Available formats: 0,75 l

