



## ROCCA DI FRASSINELLO SAN GERMANO 2018

Maremma Toscana DOC

*It comes from a blend of Cabernet Sauvignon, Merlot and a small part of Sangiovese, which rests in barriques (70% new) for about 24 months; 11 months in bottle follow. The color is impenetrable ruby red, a sign of great complexity. San Germano is an enticing wine with strong notes of with strong notes of blackberry, currant, coffee and vanilla. In the mouth, it unveils a great structure but it is also harmonious and elegant thanks to the freshness given by Sangiovese. A wine of great persistence.*

**Vintage notes 2018:** the winter is remembered for the abundant rainfall which fed the underground water reserves. A colder spring delayed the start of bud break but, subsequently, the hot summer allowed the grapes to ripen with a fantastic phenolic evolution. The sun and sea breezes accompanied the whole harvest period, moreover, thanks to a good temperature range between day and night we have obtained an important concentration of the grapes while maintaining a high acidity. The wines of the 2018 vintage are characterized by great structure and extraordinary freshness.

**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.

**Municipality of production:** Gavorrano (GR)

**Soil type:** medium mix rich in skeleton

**Vineyard altitude:** 90 mt. s.l.m.

**Vineyard name:** Vecchia, Eucalpti

**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 70% 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

