



## BAFFONERO 2018

Maremma Toscana DOC

*Baffonero is the Grand Cru, 100% Merlot, by Rocca di Frassinello. It takes its name from a very special vineyard of just 3,5 ha, with a perfect exposure and a medium-clay soil very rich in skeleton, where the clones of Merlot coming from Château Lafite have been planted. The name Baffonero is inspired by a typical story of the Maremma area, based on wild boar hunting. Today, Baffonero sums up not only these stories, but also the power and seemingly concealed elegance of a unique land such as the Maremma Toscana.*

**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:** this 100% Merlot reveals aromas of various black fruits, in particular blackberries and blueberries, but also vanilla and notes of tobacco, chocolate with slight hints of coffee. In the mouth it is full bodied and robust unveiling its complexity as well as a marked crispness that makes it long and pleasant and particularly persistent in the finish.

**Best ratings 2018:**

vinous

97/100

Doctor Wine  
by Daniele Cernili

96/100

Wine Spectator

93/100

GAMBERO ROSSO

3 Bicchieri

**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:** 14 months

**Duration of the aging in bottle:** 12 months

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

