



BAFFONERO 2019

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 2019: the season was characterized by a consistent variability. In spring and early summer, temperatures below the average were recorded. Rains, during the flowering, delayed the subsequent phenological phases, lengthening the vegetative cycle of the plant. In the summer, a very sunny climate with high temperatures, but not so high to cause burns or dehydration, with significant temperature variations between day and night; This situation greatly favored the perfect phenolic maturity of the grapes. The clusters of Merlot, at the time of harvest, were perfectly intact, healthy and juicy. Therefore a vintage that, despite initial concerns, turned out to be one of the best in recent years.

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 2019:

falstaff

96/100

vinous

95/100

JAMESSUCKLING.COM

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

