



ROCCA DI FRASSINELLO BIANCO 2021

Maremma Toscana DOC

Rocca di Frassinello Bianco is the maximum qualitative expression of Rocca di Frassinello Vermentino grapes, a variety that has found its ideal terroir in Maremma, thanks to soils rich in calcareous marl and galestro skeleton, and cool and constant breezes arriving from the Tyrrhenian Sea. A wine that comes from the selection of the best bunches, carefully chosen and rigorously hand-picked in our estate vineyards. In the cellar, follows 10 months of permanence on the lees, which give the wine great structure and personality. In the glass, a full and silky sip, rich in floral aromas, citrus notes and with a mineral component that releases sapidity in the finish. A harmonious and persistent white wine but also very versatile, which matches well with grilled fish, shellfish and white meat. A wine capable of aging in the bottle for several years.

2021 vintage notes: an initially difficult season, due to the prolonged absence of rain. The challenge was to keep in the grapes the right degree of acidity and freshness. Until the end of August the concern was high, but then the decisive turning point: after the first week of September, a decline drastic night temperatures allowed the grapes to ripen in perfect way. Therefore, overall the judgment is more than positive.

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

Municipality of production: Gavorrano (GR)

Soil type: medium mix rich in skeleton

Vineyard altitude: 90 mt. asl

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: 4months

Available formats: 0,75 l

