



ROCCA DI FRASSINELLO 2019

Maremma Toscana DOC

FIRST VINTAGE	TYOLOGY	GRAPES	VINEYARDS
2004	Red with great structure and longevity	60% Sangiovese 20% Cabernet Sauvignon 20% Merlot	Gavorrano (GR)

The first label, le grand vin according to the Bordeaux classification, the highest expression of this Italian-French project. It achieved the highest critical acclaim right from the first harvest, the 2004 vintage. A great competition wine according to Christian Le Sommer, winemaker at Les Domaines Baron de Rothschild-Lafite, who created it together with Alessandro Cellai.

2019 vintage notes: 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. Therefore a vintage that, despite initial concerns, turned out to be one of the best in recent years.

Tasting notes: 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.

2019 best ratings:



Soil type: medium mix rich in skeleton

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

Vineyard name: Vecchia, Eucalipti

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 80% new barriques

Duration of the aging in barrique: 14 months

Duration of the aging in bottle: 11 months

