

*Rocca di Frassinello*

## LE SUGHERE DI FRASSINELLO Maremma Toscana DOC

### WINE DESCRIPTION

This wine takes its name from the cork trees ("sughero" in Italian) that surround the vineyard. A wine of great character, the native Sangiovetto and the international varietals Cabernet and Merlot are blended together to realize an ideal Italian-French wine.

### TASTING NOTES

Deep ruby red color. Le Sughere di Frassinello bursts from the glass with an exciting melange of sweet red cherries, herbs, licorice and tobacco. It shows lovely mid-palate depth in a medium-bodied, sleek style supported by firm yet well-integrated tannins.

### FOOD PAIRING

Ideal with all roasts, grills, barbecues, and with sautéed fillets of beef. Great with cheeses as well.



### PRODUCER PROFILE

Estate owned by: Paolo Panerai  
Winemaker: Alessandro Cellai  
Total acreage of vine: 186 (75 Ha)  
Winery Production: 350, 000 bts  
Region: Toscana

### VINEYARD & PRODUCTION INFO

Vineyard appellation:	Maremma Toscana DOC
Soil composition:	Schist soil and medium mixture rich on clay and skeleton
Training method:	Spurred cordon
Elevation:	From 40 to 100 m a.s.l.
Vines/hectare:	5,800/Ha
Exposure:	South west, south east
Age:	12- 16 years
Harvest time:	September to Mid October
First vintage:	2004
Production:	100,000 bottles

### WINEMAKING & AGING

Varietal composition:	50% Sangiovetto, 25% Cabernet Sauvignon, 25% Merlot
Fermentation container:	Stainless steel tanks at 27° C for 15-20 days
Maceration technique:	Frequent delestages and pumpings over (20-25 days)
Type of aging container:	French barriques
Length of aging before bottle:	12 months
Length of bottle aging:	9 months

### ANALYTICAL DATA

Alcohol:	14 %
Residual sugar:	1 g/L
Acidity:	6.3 g/L
Dry extract:	32.4 g/L

