

ROCCA DI FRASSINELLO Maremma Toscana DOC

Rocca di Frassinello

WINE DESCRIPTION

The top label, Rocca di Frassinello is the highest expression of this Italian-French project. A wine able to mix strength, intensity and elegance with delicate tannins which express its fullness. This wine was created from a collaboration between Christian Le Sommer, enologist of Les Domaines Baron de Rothschild-Lafite, and Alessandro Cellai.

TASTING NOTES

Intense ruby red color. Sweet red berries, roses and licorice are among the aromas and flavors that emerge from this great red. Polish and supremely elegant personality. Great structure with a pleasant long finish.

FOOD PAIRING

Ideal with long-cooked meat dish and barbecues. Delicious with aged cheeses.



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:	West to East (Sangiovese); South (Cabernet Sauvignon)
Age:	15-16 years
Harvest time:	September to Mid October
First vintage:	2004
Production:	50,000 bottles

WINEMAKING & AGING

Varietal composition:	60% Sangiovese, 20% Cabernet Sauvignon, 20% Merlot
Fermentation container:	Stainless steel tanks at 27° C for 15-20 days
Maceration technique:	Frequent delestages and pumping over (20-25 days)
Type of aging container:	French barriques
Length of aging before bottle:	14 months
Length of bottle aging:	11 months

ANALYTICAL DATA

Alcohol:	14 %
Residual sugar:	1 g/L
Acidity:	6.3 g/L
Dry extract:	32.5 g/L

PRODUCER PROFILE

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

