

*Rocca di Frassinello*

## POGGIO ALLA GUARDIA Maremma Toscana DOC

### WINE DESCRIPTION

The entry level wine of the great Rocca di Frassinello project. A wine with a strong character, but still easy to drink. An outstanding introduction to the other estate labels. The native Sangioveto and the international varieties Cabernet and Merlot, are blended together to realize an ideal Italian-French wine.

### TASTING NOTES

Deep ruby red color. The nose is intense with aromas of dark plums, chocolate, spices and grilled herbs. Clean mineral notes frame the finish and confer an attractive element of freshness.

### FOOD PAIRING

Perfect with roast beef and mid-aged cheeses.

### VINEYARD & PRODUCTION INFO

Vineyard appellation:	Maremma Toscana DOC
Soil composition:	Medium mixture and clay soils rich of skeleton
Training method:	Spurred cordon
Elevation:	From 100 to 400 m a.s.l.
Vines/hectare:	5,900/Ha
Exposure:	South
Age:	12- 16 years
Harvest time:	September to Mid October
First vintage:	2004
Production:	120,000 bottles

### WINEMAKING & AGING

Varietal composition:	45% Merlot, 40% Cabernet Sauvignon, 15% Sangioveto
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:	Stainless steel tanks and cement vats
Length of aging before bottle:	4 months
Length of bottle aging:	4 months

### ANALYTICAL DATA

Alcohol:	13.5 %
Residual sugar:	1 g/L
Acidity:	5.6 g/L
Dry extract:	32 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

