



*Rocca di Frassinello*

## ROCCA DI FRASSINELLO IGT

The top label, "le grand vin" under the classification of Bordeaux, the highest expression of the Italian-French project. A wine able to mix strength, intensity and elegance with delicate tannins which express its fullness. It achieved a peak right from the first harvest in 2004. A highly competitive wine, says Christian Le Sommer, enologist of Les Domaines Baron de Rothschild- Lafite, who created it in tandem with Alessandro Cellai.

**Denomination:** Red wine IGT Maremma Toscana

**Vintage:** 2008

**Yearly bottle production:** 50.000

**Grapes:** 60% Sangiovese, 20% Merlot, 20% Cabernet Sauvignon

**Vinification:** in steel for 15 days at a controlled temperature (27°)

**Malolactic fermentation:** Done

**Ageing:** 14 months in barriques, 80% new

**Bottle refinement:** 11 months

**Wood type:** French, Barriques of 225 lt

**Harvest:** first half of September

**Hectare gain:** 55 q.li/ha

**Vines height:** 90 mt. s.l.m.

**Plant density:** 5900

**Age of productive vines:** 7 years

**Growth system:** spurred cordon

**Type of soil:** Medium mixture rich of skeleton  
Grapes : Merlot (20.00%), Cabernet Sauvignon (20.00%), Sangiovese (60.00%)

## TOSCANA

Wine has literally been a part of the Tuscan civilization for over 3,000 years. From the time the ancient Etruscans settled in the gentle rolling hills of Tuscany, viticulture and wine production have been an important element of everyday life and indeed was even considered to be mystical. Tuscany is a much larger region than many people realize and it encompasses many different wine regions and climate types. The one thing most regions have in common is the selection of grape varieties. In general, Sangiovese is the dominant red variety and Trebbiano is the dominant white variety. The north west of Tuscany is mountainous and is famous for the beautiful Apuan Alps. The climate in the north is continental with hot summers and freezing winters.

