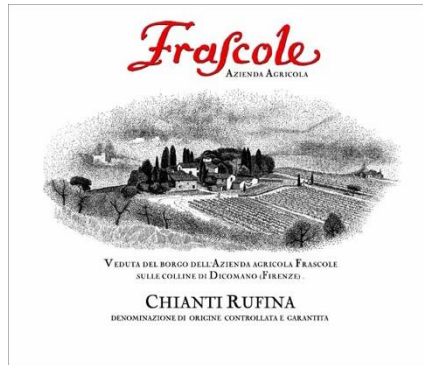


Frascole



CHIANTI RUFINA DOCG organic wine

Name of the wine: Frascole

First year of production: 1992

Agriculture: organic since 1999

Description of the vineyards: The soil composition is a clay loam originated by the geological formation called "Marl of Vicchio" (marl and clay marl).

Exposure: south, south-west - **Pruning technique:** unilateral cordon

Planting years: 1996 and 1998

Plants density: 5000 plants per hectare - **Rootstocks:** 420 A

Clones: Sangiovese F9 , CH 22

Grape varieties: 90 % Sangiovese, 5% Canaiolo, 5% Colorino

Vinification technique: Each vineyard is harvested by hand in several steps as soon the grapes are ripe. They are collected in small boxes and they ferment in small separate vats (steel and cement), situated in the cellar under the destemmer , so that they go directly for gravity in the tanks.

Fermentation takes place at a temperature not exceeding 28-30 degrees and the maceration continues for 25-28 days.

Refining technique: after the malolactic fermentation, 40% of the wine is refined in barrels, oak containers and the rest in cement tanks, for about 12 months. Then the wine is blended in one big vat and bottled after a few months

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