Rocca di Frassinello
San Germano 2019

Maremma Toscana DOC

The Gran Cru wine San Germano comes from a blend of Cabernet Sauvignon, Merlot and a small part of Sangioveto grapes, grown on the homonymous hill, where the vines, around 3,000 years ago, was already cultivated by the ancient Etruscan people. A millenary history that has allowed the plants to selfselect themselves, naturally developing their defenses against climatic and biological adversities, and therefore to obtain healthier and excellent quality grapes.

2019 vintage notes: the season was characterized by a consistent variability. In spring and early summer, temperatures below the average were recorded. Rains, during the flowering, delayed the subsequent phenological phases, lengthening the vegetative cycle of the plant. In the summer, a very sunny climate with high temperatures, but not so high to cause burns or dehydration, with significant temperature variations between day and night; This situation greatly favored the perfect phenolic maturity of the grapes. Therefore a vintage that, despite initial concerns, turned out to be one of the best in recent years

Tasting notes: the color is impenetrable ruby red, a sign of great complexity. San Germano is an impressive wine with strong notes of blackberry, currant, coffee and vanilla. In the mouth, it unveils a great structure but it is also harmonious and elegant thanks to the freshness given by Sangioveto. A wine of great persistence.

Municipality of production: Gavorrano (GR)

Soil type: medium mix rich in skeleton

Vineyard altitude: 90 mt. s.l.m.

Vineyard name: Vecchia, Eucalipti

Training system: spurred cordon

Planting density: 5.900 plants per hectare

Grape yield per hectars: 40 Ql

Harvesting period: late august (merlot),
mid-september (sangiovese and cabernet sauvignon)

Vinification: in steel

Malolactic fermentation: done

Aging: in 70% new barriques

Duration of the aging in barrique: 24 months

Duration of the aging in bottle: 11 months

Available formats: 0,75 l - 1,5 l - 3 l