



Frascole Chianti Riserva

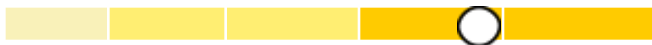
Tuscany, Italy

Frascole comes from the Chianti Rufina area, the most famous of the seven subzones that fall under Chianti DOCG. This area is to the east of Florence and has a more continental climate with a higher altitude. This leads to a Sangiovese with more acidity and tannins.

Tasting Notes

A traditional style of chianti. Flavors of cherry, plums and notes of leather.

Body



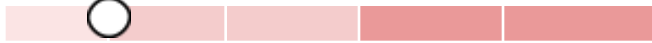
Aroma



Acidity



Sweetness



Tannin



Food Pairing & Enjoyment

Pair with classic italian dishes like tomato based pasta or wood fired pizza.

Technical Data

Production area:	Chianti Rufina, Tuscany
Appellation:	DOCG Chianti Rufina
Vintage:	2018
Varietals:	90% Sangiovese, 10% Colorino
Vinification	Hand harvested in 2 or more passages then Destemmed/crushed.Fermentation in conical oak vats (concrete tanks for the Colorino). Transferred to 225L barriques and 350L tonneaux for malolactic fermentation. Then assembled in a cement tank and bottled after about 3-4 months. It is refined in the bottle for at least a year before being sold.
Vineyard:	Clayey loam soils, originating from the disintegration of the Marne di Vicchio
Elevation:	1000ft
Farming:	Organic
Alcohol:	13.5%