



Frascole Bitornino 2021

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

Purple red with violet reflections, this wine has an aroma of mature red fruits, such as blackcurrants and plums, with hints of dark chocolate. The palate is fresh and fruity, with mineral notes and gentle tannins.

Body



Aroma



Acidity



Sweetness



Tannin



Food Pairing & Enjoyment

Recommended with lightly spiced red meat like grilled sausage or stuffed pork leg. Best served in universal red glass, it can be enjoyed straight away but is best if opened at least one hour before serving, and serve at 65°F (18°C).

Technical Data

Production area:	Chianti Rufina, Tuscany
Appellation:	IGT Toscana Rosso
Varietals:	Sangiovese 85%, Canaiolo & Colorino 10%, Trebbiano & Malvasia Bianca 5%
Vinification	Fermentation with select yeast in stainless steel and concrete
Vineyard:	Villamagna and Santa Lucia (Chieti), estate owned
Elevation:	1000ft
Farming:	Organic
Alcohol:	12.5%
Residual sugar:	0.1g/l
Acidity	5.3 g/l