



Frascole Chianti

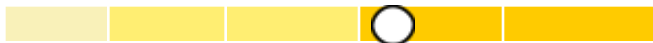
Tuscany, Italy

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:	2021
Varietals:	90% Sangiovese, 5% Canaiolo, 5% Colorino
Vinification	Hand harvested and divided into several batches of uniform ripening. Fermented in small separate tanks, made of steel and cement. After racking, the wine is transferred to concrete tanks and oak tonneaux for malolactic fermentation., 40% of the wine is aged in tonneaux and French oak barrels and the rest in cement tanks, for about 12 months. Then the wine is brought together in a single tank and bottled after a few months
Vineyard:	Clayey loam soils, originating from the disintegration of the Marne di Vicchio
Elevation:	1000ft
Farming:	Organic
Alcohol:	13.5%