ETRUSCAN IMPORTS



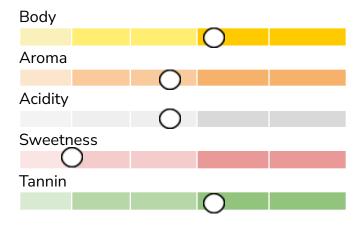
Frascole Pinot Nero

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

Aroma of ripe red fruits, such as cherry and strawberries. It has soft chocolatey tannins and is moderately dry. An old world style Pinot Noir.



Food Pairing & Enjoyment

A versatile wine pair with beef bourgogne or grilled red meats. Also great on its own.

Technical Data

Production area: Chianti Rufina, Tuscany

Appellation: IGT Toscana Rosso

Vintage: 2018

Varietals: Pinot Noir

Vinification Aged in 225 litre barriques for

12 months. Assembled in a cement tank and bottled after about 5 months. It is refined in

the bottle for a year.

Vineyard: Clayey loam soils, originating

from the disintegration of the

Marne di Vicchio (sea and

clayey marls), with a prevalence of clayey

components.

Elevation: 800ft

Farming: Organic

Alcohol: 12.5%

Residual sugar: 0.1g/l

Acidity 5.1 g/l