



## 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.

#### Body



#### Aroma



#### Acidity



#### Sweetness



#### Tannin



### 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