

# Frascole

## CHIANTI RUFINA DOCG organic grape cultivation

**Name of the wine:** Frascole

**First year of production:** 1992

**Agriculture:** organic since 1999

**Description of the vineyards:**

The soil composition is a clay loam originated by the geological formation called "Marl of Vicchio" (marl and clay marl).

**Exposure:** south , south-west

**Pruning tecnique:** unilateral cordon

**Planting years:** 1970, 1996 and 1998

**Plants density:** old vineyards 2800 plants per hectare ; new vineyards 5000 plants per hectare

**Rootsocks:** 420 A in the new vineyards.

**Clones:** In the new ones there is Sangiovese F9 , CH 22 and Canaiolo. In the old ones the clones are unknown.

**Grape varieties:** 90 % Sangiovese ( from the new vineyards ) , 5% Canaiolo , 5% Colorino

**Vinification tecnique:** The vine-harvest (completely done by hand) usually starts the first days of October. We put the grapes in small boxes (weight: about 15 kg each) . We bring the boxes to a terrace situated on the roof of the cellar where there is the destemmer, a machine, that at first divides the grapes from the grape-stalk and immediately after it presses them.

The must enters directly by gravity in the cellar's inox containers (capacity 110 hectoliters) through some openings situated on the terrace. In the inox containers takes place the alcoholic fermentation at controlled temperatures (not more than 28-30° C). The liquid and the skins are in contact for 12-15 days then they are divided and the wine is transferred into concrete containers and tonnaux for the malolactic fermentation.

**Refining technique :** after the malolactic fermentation 50% of the wine is transferred into concrete containers and half into French oak tonneaux (capacity 350 and 500 liters) for about 10 months.

**Date of bottling:** February

**Mean analytical datas :** Alcohol: 13,00 -14,00 %

Total acidity: 5,20 - 5,70 gr/ litre

Total dry extract: 28,50 - 31,00 gr/litre

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