

# Frascole Riserva

CHIANTI RUFINA RISERVA DOCG  
organic grape cultivation

**Name of the wine:** Frascole Riserva

**First year of production:** 1997

**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).

**Altitude:** 400 metres

**Exposure:** south , south-west

**Pruning technique:** unilateral cordon

**Planting years:** 1967,1996, 1999, 2001.

**Plants density:** in the new vineyards 5.000 plants per hectare

**Rootsocks:** 420 A

**Clones:** Sangiovese F9 , CH 22; Tin 10, Tin 50 – Colorino

**Grape varieties:** 95 % Sangiovese, 5% Colorino

**Vinification technique:** The vine-harvest (completely done by hand) starts in October, usually the 10<sup>th</sup>, for Sangiovese. 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 woody containers (capacity 20 hectoliters) through some openings of the terrace. During the alcoholic fermentation (at controlled temperatures: 28-30°C) we manually press the skins. The liquid and the skins are in contact about 18 days then they are divided and the wine is transferred into the barriques (capacity: 225 litres) where the malolactic fermentation takes place. The wine lies in the barriques for about a year. Later we transfer it into concrete containers and after 3-4 months we bottle it. The wine is refined in the bottles for a further year.

**Date of bottling:** February .

**Mains analytical datas:** Alcohol 12,50 -13,50 %

Total acidity : 5,30 - 5,70 gr/ litre

Total dry extract : 27,50 – 29,00 gr/litre

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