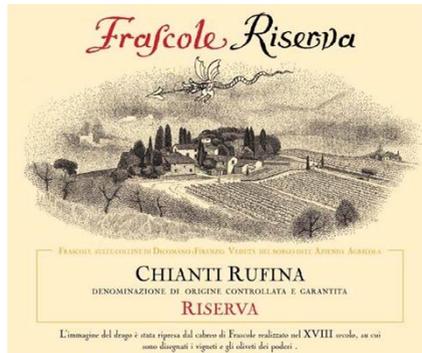


Frascole Riserva



CHIANTI RUFINA RISERVA DOCG organic wine

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: 5.000 plants per hectare - **Rootstocks:** 420 A

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

Grape varieties: 90 % Sangiovese, 10% Colorino

Vinification technique: The vine-harvest (completely done by hand) usually starts the first week of October. Each vineyard is harvested by hand, in several steps, only when the grapes are ripe. Each part is fermented separately.

The grapes are moved to a terrace situated on the roof of the cellar where there is the destemmer. The must enters directly by gravity the cellar's woody containers (capacity 20-30 hectolitres) 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 30 days then they are divided, and the wine is transferred into the barrels (capacity: 225-500 liters) where the malolactic fermentation takes place. The wine lies in the barrels for about a year, later it is moved into concrete containers and after 4-6 months we bottle it. The wine is refined in the bottles for a further year.

Date of bottling: Spring.