

## Rocca di Frassinello Le Sughere di Frassinello Maremma Toscana Italy 2020

Selected by: MTW Tasting Panel



### Final Deductions

**VINTAGE** 2020

**GRAPE** Sangiovese/Blend

**GEOGRAPHY** Europe

**COUNTRY** Italy

**LARGER REGION** Tuscany

**SMALLER REGION** Maremma

### Rationale

Maremma Toscana DOC is today one of Tuscany's most innovative and dynamic appellations. From the hills to the sea, across the entire province of Grosseto in southern Tuscany, this unspoiled region – with more than two millennia of winemaking heritage – is attracting ever-greater attention with an array of wines appealing to a wide range of palates. Whether it's for white wines – in particular Vermentino, the region's calling card – or its increasingly sought-after rose's, varietal reds, or red blends, Maremma Toscana's varied, coastal-influenced terrain is justly considered unique in the wine world.

Native varieties Ansonica (a white variety), Alicante Nero (Grenache), and Sangiovese are increasingly being explored by a new generation of winemakers to further carve out Maremma's regional identity, while international grapes such as Cabernet Sauvignon, Cabernet Franc, Merlot, and Syrah, introduced since the 1990s, are yielding benchmark wines in their categories, thanks to the region's unrivaled maritime terroir.

Established in 2007, the Rocca di Frassinello winery was born as a joint venture between Castellare di Castellina and Domaines Barons de Rothschild-Château Lafite, an unmistakable name in the greatest wines of France and indeed of the world. A project in the center of Maremma, between Bolgheri and Montalcino, that benefits from the dually celebrated oenological experience of both partners. The wine is a blend of local Sangiovese, a clone of Sangiovese, and equal parts of Merlot and Cabernet Sauvignon – and a lovely example of a modern Super Tuscan blend.

### Sight

**BRIGHTNESS** Day Bright

**CLARITY** Clear

**COLOR DEPTH** Medium

**COLOR** Ruby

**RIM VARIATION** Pink  
*Stained Tears: Low*

### Structure

**RESIDUAL SUGAR** Dry

**ACID** Med+

**ALCOHOL** High

**TANNIN** Med+

**TEXTURE** Phenolic / Astringent

**FINISH** Long

**COMPLEXITY** High

### Aroma & Taste

**RED FRUIT** Red Currant • Cherry / Red Tomato • Red Plum • Red / Sour Cherry  
*Condition: Raisinated / Dried, Ripe*

**BLACK FRUIT** Black Cherry • Black Currant / Cassis • Black Plum • Blackberry *Condition: Ripe*

**FLORAL** Potpourri • Rose *Condition: Dried, Fresh*

**GREEN VEGETABLE** Dark Leafy Greens • Jalapeño

**OTHER VEGETABLE** Tomatoes / Sun-Dried • Mushrooms (Brown) • Peppers (Red/Yellow) • Tomato Leaf

**HERBAL** Thyme • Rosemary • Tobacco Leaf • Mint / Eucalyptus

**OTHER SPICES** Green Peppercorn • Mustard / Seed • Star Anise

**ORGANIC EARTH** Truffle / Mushrooms • Turned Dirt / Potting Soil

**INORGANIC EARTH** Graphite • Mineral / Rock

**ANIMAL** Leather

**OAK AGING** Yes *Oak Intensity: Medium*

**OAK INFLUENCE** Cedar / Cigar Box • Clove • Cacao / Chocolate • Coffee / Bean

**OXIDATION/NUTTINESS** Walnut