

AZIENDA AGRICOLA FRASCOLE

The Frascole estate overlooks the Tuscan town of Dicomano. The estate property goes from an altitude of 350 m. at the Pieve di S. Jacopo to the 470 m. at the Castello del Pozzo and then gently continue uphill to meet the Apennines. Dicomano lies in this small corner of Tuscany, where the Mugello valley ends and the Valdisieve begins, where the Comano and Sieve rivers flow together.



Frascole extends over 100 hectares, a few hectares are at the bottom of the valley but the majority of the vines are set on the hill of Frascole, growing olives and grapes.

The origins of the farm go back to Roman times. This estate has been passed down through the generations of the family. Frascole is known for preserving tradition and promoting the unprecedented value of Tuscany. Their wines include: "Frascole" and "Bitornino", both Chianti Rufina DOCG wines, "Frascole Riserva" Chianti Riserva DOCG, Super-Tuscan "Venia" Toscana IGT, Vinsanto Chianti Rufina DOC.

Since 1998, the entire agricultural estate follows organic agricultural methods. This has meant the renewal of their entire system, from growing high density, low yield vineyards through the use of compact farming and thinning out. In recent years, the wine cellar has been completely renovated and enlarged with the creation of a new vinification room and aging cellar.

TORRE DI VICO

EDWARD

Torre di Vico



Veduta della Torre di Vico sulle colline di Dicomano (Firenze)

CHIANTI

Denominazione di Origine Controllata e Garantita

Varietal/Blend: 85% Sangiovese / 10% Canaiolo and Colorino / 5% White Trebbiano and White Malvasia

Farming: organic

Exposure: SSW

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

Vine Training: unilateral cordon pruning

Year Vines Planted: vines planted in 1967 and 1970 (2,800 vines/ha)

Harvest Technique: by hand into 15kg crates

Yeast: ambient

Fermentation: destemmed, crushed, and gravity into steel tank (capacity 110 hectoliters) / temperature-controlled fermentation with 10–15 days skin maceration

Malolactic: full malolactic fermentation in concrete

Maturation: 12 months settling in concrete vat with periodic rackings off of lees to clarify

Alcohol: 13%

Acidity: TA 5.5 g/L

Fined: natural settling and fined by racking

Filtered: none

Country: Italy

Region: Tuscany

Sub Region: Chianti