

Welcome to Azienda Agricola Frascole

Home-made, Organic wines since
1998

About

Azienda Agricola Frascole Situated at 400 meters above sea level, their small farm stretches over 98 hectares with 15 planted with vineyards.

The family home is bustling with the likes of three active children. The cellars and their barriques hold the prize of their organic farming, 100 % Sangiovese based Chianti Rufina, while their olive trees produce some of the finest extra virgin organic olive oil that we have ever tasted.

The order of the day is simplicity and honesty - there is an understated elegance to the life that they lead. Their wines speak of purity, and the hospitality with which the wines are served is exemplary.

The estate is located at Dicomano, a small village north of Florence.

The farm covers an area of 98 hectares, partly located on the valley floor where they grow peaches and plums, and partly on the hill where they cultivate vineyards and olive groves.

They created their farm because of their passion for agriculture, which has been handed down from generation to generation in their family. Recently, the various properties were joined and enlarged until the present size.



Wines

Frascole Bitornino IGT Toscana

Grape: 85 % Sangiovese, 10% Canaiolo and Colorino, 5% White Trebbiano and White Malvasia

Wine making: Maceration in inox containers for 10 days, then fermentation in concrete containers. 12 months in concrete containers where it is decanted several times.

Tasting notes: Ruby red color with a hint of purple hue. Heady, fragrant and vibrant, fresh cherry nose with pleasing hints of raspberries, wild strawberries and violets. Tangy, forthright, harmonious flavor finishing on distinct and lively lingering notes of blackberries and almonds, crisp acidity and refreshing mouthfeel.



Wines

Frascole Chianti Rufina DOCG

Grape: 90 % Sangiovese, 5% Canaiolo, 5% Colorino

Wine making: Maceration in inox containers for 8-12 days, then fermentation in concrete containers. 50% of the wine in French barriques (225 liters) for 10 months.

Tasting notes: Ruby red in color along with cherry and bramble fruit aromas with spicy, lightly oaky notes and a touch of black pepper. Ripe fruit aromas, complex nose, solid structure, ample and smooth taste. Impressive concentration of ripe cherry and plum fruit on the palate with savory notes, supple tannins and vibrant acidity giving a wine of real depth and interest.



Wines

Frascole Riserva Chianti Rufina DOCG

Grape: 95% Sangiovese, 5% Merlot

Wine making: Maceration in concrete containers for 18 days. Aged in French barriques (225 liters) for 12 months.

Tasting notes: : A bright and characterful, fruit-forward, Chianti Riserva with ruby red color. This wine shows fresh and fragrant fruity aromas. Nice and crisp mouthfeel: harmonic and equilibrium presenting a nicely mature wine with impressive depth of flavor.



Wines

Frascole In Albis IGT Toscana

Grape: 100% Trebbiano toscano

Wine making: Manual harvesting starting very early in the morning late September. Grapes are gently crushed and put in concrete vats. Here, the must stays on the skins for 12 to 24 hours at a temperature between 8 and 10°C. Then pressing takes place and the juice is moved into stainless steel tanks where it stays for 10 hours and kept cold in order to allow the thicker lees to precipitate. Finally, the best part of the juice is raked from the top into concrete tanks and inoculated with its own wild yeasts for fermentation. Post fermentation the wine remains in concrete tanks on its thin lees until bottling.

Tasting notes: : Pears, flowers, apples, acacia, lavender, mandarin, and citrus, along with honey notes, make up the very delicate and shallow nose. On the palate, it has a medium body, a subtle flavor that lasts long enough, and nice acidity.



CMK-IT
Selections



Wines

Frascole Vin Santo

Grape: Trebbiano and white Malvasia, unknown clones in the old vineyards.

Wine making: Grapes are hung on vertical nets in a windy and dry room to dehydrate. After 6 months, the grapes are pressed with a traditional winepress. The must then goes into small chestnut barrels (Caratelli 40-80 liters). Vin Santo lies in the barrels for more than 9 years.

Residual sugar: 170g/liter

Tasting notes: A true elixir of pleasure. A wine similar to Sherry, of infinite elegance, full of fantastic aromas and incredible freshness.



KNOW A LITTLE MORE ABOUT US !

CMK Selections Inc, established in 1999, is a company focusing on assisting Selected Italian Wine Estates program, develop and better understand their International Markets. All three sectors are related to the growth and stability of an estate, especially given the ever changing and ever more challenging conditions faced internationally. Why a program?

Programs are essential for determining the future of the estate, allowing for a foundation from which the estate can evolve in the future. Programs are developed based upon production forecasts, goals of the producers, limitations or growth of the property and are determined on an individual basis, each estate having its own idiosyncrasies and requirements. Programs for the international market are complementary to those established for the domestic market, each sector working symbiotically with the other.

Development requires time and faces many challenges as times change, challenges arise, and estates slowly evolve. Throughout this critical time, constant interfacing is required to listen to the markets, resolve problems, gain trust and fidelity within the markets.

Eyes and ears are required in order to gain a better understanding of the International Markets. The exchange of viewpoints and relating to individual market needs are essential to the continual evolution of an estate.

CMK Consulting was founded due to a request on the part of many estates for the services listed above. The focus of the Consultation is not to sell wine, it is rather to better prepare each estate under Consultation to better program and develop their sales worldwide.



Got Questions?

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