

**Appellation**

DOCG

**Region**

Tuscany

**Country**

Italy

**Wine type**

Red

**Blend**

Canaiolo, Colorino, Malvasia Bianca, Sangiovese, Trebbiano

**Alcohol %**

13

**Bottle size (ml)**

750

**Elevation**

1000

**Vineyard**

Villamagna and Santa Lucia (Chieti), estate owned

## Frascole

# Bitornino

*Bitornino Rosso by Frascole is a vibrant expression of Tuscan winemaking, where tradition meets a fresh, contemporary character. Crafted from carefully selected grapes grown in the hills of Rufina, this wine reveals a lively personality with notes of red berries, delicate spices, and a pleasantly smooth finish. Elegant yet approachable, it captures the authentic soul of the territory in every sip.*

**Blend %**

Sangiovese 85%, Canaiolo &amp; Colorino 10%, Trebbiano &amp; Malvasia Bianca 5%

**Flavor profile**

Purple red with violet reflections, this wine has an aroma of mature red fruits, such as blackcurrants and plums, with hints of dark chocolate. On the nose, fresh to mature fruit aroma. On the palate, moderate acidic and bitter taste.

**Food pairing**

Recommended with lightly spiced red meat like grilled sausage or stuffed pork leg. Best served in universal red glass, can be enjoyed straight away but is best if opened at least one hour before serving, and serve at 65°F (18°C). G.

**Tasting notes**

Purple red with violet reflections, this wine has an aroma of mature red fruits, such as blackcurrants and plums, with hints of dark chocolate. The palate is fresh and fruity, with mineral notes and gentle tannins. On the palate, moderate acidic and bitter taste.

**Winemaking**

Fermentation with select yeast in stainless steel and concrete