



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.

Appellation

DOCG

Region

Tuscany

Country

Italy

Wine type

Red

Blend

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

Vintage

2021

Alcohol %

13

Bottle size (ml)

750

Elevation

1000

Vineyard

Villamagna and Santa Lucia (Chieti), estate owned

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. The palate is fresh and fruity, with mineral notes and gentle tannins.

Food pairing

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

Tasting notes

Following the white vinification after cold maceration on the fine lees, this wine is refined in bottle for at least 15 months. Having a lashing acidity of citrus fruits and aromatic herbs, it is quite revitalizing with its own natural sediment.

Winemaking

Fermentation with select yeast in stainless steel and concrete