

Bigger Than Your Head

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Wine of the Day, No. 404

Posted by Fredric Koepfel under [Italy](#) , [Sangiovese](#) , [Tuscany](#)
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Here's a dashing and debonair red wine from Tuscany's secluded southwestern Maremma region that lies athwart the Tyrrhenian Sea, where the sun is bright and the wind blows constantly. The name of the Rocca di Montemassi Le Focaie 2016 refers to the flint-like soil — "focaie" — that demands a great deal of



the vines. Made from 100 percent sangiovese grapes and aged 12 months in French oak barrels of 350 liters — half again as large as the standard 225 liters — the wine offers a dark ruby hue that shades to medium ruby at the rim and enticing aromas of dried red cherries and blueberries, lapsang souchong tea and graphite, lavender and sandalwood, with undertones of orange rind and wet violets, all adding up to classic sangiovese. Not so much flinty as reminiscent of crushed gravel in structure but softened by mild dusty tannins and ripe, spicy black and red fruit flavors, enlivened by the grape's requisite bright acidity and a backwash of dried thyme. 13 percent alcohol. Very gratifying with pizza this past weekend and also appropriate for red sauce pasta dishes, burgers, steaks and other grilled items. Excellent. About \$15, representing **Great Value**.

Imported by Zonin USA, North Miami Beach, Fla. *A sample for review.*