

# Calasole Vermentino

DOC



**APPELLATION**  
Maremma Toscana  
DOC



**AREA**  
Maremma, Tuscany



**GRAPES**  
100% Vermentino



**ALCOHOL LEVEL**  
13%



**SERVING TEMP.**  
50°F - 54°F



**BOTTLE SIZE**  
750 ml



## LABELS BY ROCCA DI MONTEMASSI

Rocca di Montemassi IGT

**Calasole Vermentino DOC**

Le Fociae DOC

Sassabruna DOC

Syrosa DOC

Astraiο Viοgnier DOC



## TOP WINE AWARDS

### Wine Spectator

88 Points - Vintage 2012

87 Points - Vintage 2013

Int'l Wine & Spirits Competition - Silver Medal - Vintage 2015

Decanter World Wine Awards - Silver Medal - Vintage 2016

## VINIFICATION AND MATURATION

The fruit is harvested by hand and fermented for six months in stainless steel tanks, which are kept at temperatures ranging between 64° and 71°F. After fermentation, the wine is left on the lees for six months adding a toasty, nutty, hazelnut quality, additional depth and complexity.

## COLOR

A brilliant straw yellow color with green hues.

## BOUQUET

Elegantly balanced with notes of citrus, green melon, fashionable minerals and delicate white flowers.

## PALATE

The palate reveals a silky texture, with mouth-watering green apple, citrus and stone minerals that lead to a long and refreshing finish.

## FOOD COMBINATIONS

Ideal with classic seafood dishes, pasta, grilled chicken, assorted sushi, scallops and oysters.



## PRODUCER

Produced and estate-bottled by:

**Tenuta Rocca di Montemassi**

Via di S. Anna

Fraz. Montemassi

58036 Roccastrada - Grosseto - Italy

[www.roccadimontemassi.it](http://www.roccadimontemassi.it)

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