

Rocca Di Montemassi

IGT



APPELLATION
Maremma Toscana IGT



AREA
Maremma, Tuscany



GRAPES
45% Petit Verdot, 20% Cabernet Sauvignon, 20% Syrah, 15% Merlot



ALCOHOL LEVEL
13%



SERVING TEMP.
61°F - 64°F



BOTTLE SIZE
750 ml



LABELS BY ROCCA DI MONTEMASSI

Rocca di Montemassi IGT

Sassabruna DOC

Calasole Vermentino DOC

Astrasio Viognier DOC

Le Focaiè DOC

TOP WINE AWARDS

Robert Parker - 90 Points - Vintage 2011

Wine Enthusiast - 93 Points - Top 100 Wines for 2013

VINIFICATION AND MATURATION

During the harvest, only the ripest grapes are handpicked and placed into crates for final selection. The harvest is carried out during different times. The Merlot and Syrah grapes are harvested from the 10th to the 15th of September, and the Petit Verdot and Cabernet Sauvignon are harvested in the beginning of October. Macerating for 30 days and under controlled temperatures, the vinification process takes place separately for each varietal. The process then continues with malolactic fermentation and later maturation, which lasts 12 months in a 350-liter tonneau made from French oak used for the first and second time. Finally, assemblage is defined and monitored directly by Prof. Dubourdieu and the winemaker Ferrante.

COLOR

Intense, ruby red with vivid garnet reflections.

BOUQUET

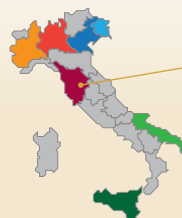
Complex, showing cherry, plum, currant with notes of violet, eucalyptus, vanilla and sweet tobacco.

PALATE

The palate has a rich presence of elegant fresh fruits and full plush tannins. Along with a mineral rich finish, the blend denotes spicy toasted notes.

FOOD COMBINATIONS

Particularly delicious with Tuscan dishes.



PRODUCER

Produced and estate-bottled by:
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