

Sassabruna

DOC



APPELLATION

Monteregio di Massa
Marittima DOC



AREA

Maremma, Tuscany



GRAPES

80% Sangiovese,
10% Merlot, 10% Syrah



ALCOHOL LEVEL

14%



SERVING TEMP.

61°F - 64°F



BOTTLE SIZE

750 ml



LABELS BY ROCCA DI MONTEMASSI

Rocca di Montemassi IGT
Calasole Vermentino DOC
Le Focaine DOC

Sassabruna DOC
Astraiio Viognier DOC

TOP WINE AWARDS

Wine Spectator - 89 Points - Vintage 2011

Wine Enthusiast - 91 Points - Vintage 2010

Robert Parker - 89 Points - Vintage 2010

VINIFICATION AND MATURATION

The grapes are machine harvested, gently crushed and de-stemmed. The must is vinified in vertical fermenters for about 20 days at a temperature of 82° F. After malolactic fermentation, the wine is placed in 350 liter French oak barrels and aged for 12 months. Following barrel aging, the wine spends an additional period of three months aging in the bottle.

COLOR

Highly intense ruby red.

BOUQUET

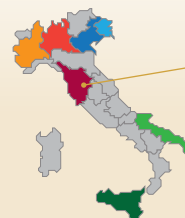
Complex with notes of ripe red fruit accompanied by scents of spices and licorice.

PALATE

Rich and medium bodied revealing fresh and vibrant mixed berries, savory notes and milk chocolate that lead to polished tannins and a persistent, delicate finish.

FOOD COMBINATIONS

Pairs well with rustic pasta dishes, wild game and decadent sauces. Tuscan tradition, savory introductory dishes, grilled red meats and moderately aged pecorino cheeses.



PRODUCER

Produced and estate-bottled by:
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