



TENUTA  
**ROCCA di MONTEMASSI**  
 MAREMMA - TOSCANA

# Calasole Vermentino

## DOC

*The name "Calasole" refers to sundown or sunset and it is the name of a mild breeze that sweeps through the Maremma hills in the late afternoon.*



**VINTAGE**  
2012



**APPELLATION**  
Maremma Toscana DOC



**AREA**  
Maremma, Tuscany



**GRAPES**  
Vermentino



**ALCOHOL LEVEL**  
12,5%



**SERVING TEMPERATURE**  
50°- 54°F



**BOTTLE SIZE**  
750 ml

### VINIFICATION

The fruit is harvested by hand and fermented in stainless steel tanks for 6 months at temperatures of 64 to 71 degrees. After fermentation, the wine is left on the lees for 6 months adding a toasty, nutty hazelnut quality and additional depth and complexity.

### COLOR

This is light straw with green hues.

### BOUQUET

The nose shows an elegant balance of citrus fruits, green melon, fashionable minerals and delicate white flowers.

### PALATE

Six months of contact with the lees gives the wine a silky texture while the palate remains crisp and reveals mouthwatering green citrus, apple and stone minerals that lead to a long and refreshing finish.

### FOOD PAIRINGS

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



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