



TENUTA
ROCCA di MONTE MASSI
 MAREMMA - TOSCANA



Le Focaiè

DOC

/Le Folk-aye- eh/ - Le Focaiè means flint and recalls the rich mineral deposits in Maremma, Tuscany.



VINTAGE
2013



APELLATION
Maremma Toscana DOC



AREA
Maremma, Tuscany



GRAPES
Sangiovese



ALCOHOL LEVEL
13,5%



SERVING TEMPERATURE
60°- 64°F



BOTTLE SIZE
750 ml

VINIFICATION

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 3 months aging in the bottle.

COLOR

Deep ruby red, with violet undertones.

BOUQUET

Intense with hints of violets, cherries and forest floor.

PALATE

Full bodied with good balance and structure and bright cherry overtones.

FOOD PAIRINGS

Pairs well with traditional Italian cold cuts, in addition to bruschetta, grilled meats and fine Italian cheese.



CAMPAIGN SUPPORTED BY REGULATION EC N. 1234/07

