

# Le Focaiè

DOC



**APELLATION**  
Maremma Toscana  
DOC



**AREA**  
Maremma, Tuscany



**GRAPES**  
100% Sangiovese



**ALCOHOL LEVEL**  
13.5%



**SERVING TEMP.**  
60°F - 64°F



**BOTTLE SIZE**  
750 ml



## LABELS BY ROCCA DI MONTEMASSI

Rocca di Montemassi  
Calasole Vermentino DOC

Sassabruna  
Astraiò Viognier DOC

**Le Focaiè DOC**

## TOP WINE AWARDS

**SF Int'l Wine Competition**  
Silver Medal - Vintage 2014

**Winemaker's Challenge Competition** - 95 Points - Gold  
Medal - Vintage 2014

## VINIFICATION AND MATURATION

Before the grapes are vinified, they are machine-harvested, destemmed, and then gently crushed. The must is then placed 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 three months aging in the bottle.

## COLOR

Intense ruby red, with violet shadings.

## BOUQUET

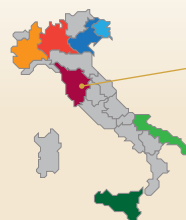
Intense and full, the flavor offers pleasant scents of violets, cherries and wild berries.

## PALATE

Good structure with a fresh, soft, and persistent finish.

## FOOD COMBINATIONS

A harmonious wine that accompanies preserved meats of the Tuscan tradition, savory introductory dishes, grilled red meats and moderately aged pecorino cheeses.



## 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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IMPORTED BY ZONIN USA, INC - 3363 163rd Street, Suite 606, North Miami Beach, FL 33160  
PHONE 305 456 7196 FAX 786 364 0289 [WWW.ZONINUSA.COM](http://WWW.ZONINUSA.COM)