

# Calasole Vermentino

DOC



 **APPELLATION**  
Maremma Toscana  
DOC

 **AREA**  
Maremma, Tuscany

 **GRAPES**  
100% Vermentino

 **ALCOHOL LEVEL**  
13%

 **SERVING TEMP.**  
50°F - 54°F

 **BOTTLE SIZE**  
750 ml



## LABELS BY ROCCA DI MONTEMASSI

Rocca di Montemassi IGT

Sassabruna DOC

**Calasole Vermentino DOC**

Astraiio Viognier DOC

Le Fociae

## TOP WINE AWARDS

### Wine Spectator

88 Points - Vintage 2012

87 Points - Vintage 2013

Int'l Wine & Spirits Competition - Silver Medal - Vintage 2015

## VINIFICATION AND MATURATION

The fruit is harvested by hand and fermented for six months in stainless steel tanks, which are kept at temperatures ranging between 64° and 71°F. After fermentation, the wine is left on the lees for six months adding a toasty, nutty, hazelnut quality, additional depth and complexity.

## COLOR

A brilliant straw yellow color with green hues.

## BOUQUET

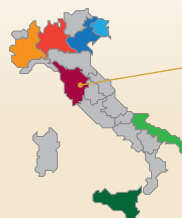
Elegantly balanced with notes of citrus, green melon, fashionable minerals and delicate white flowers.

## PALATE

The palate reveals a silky texture, with mouth-watering green apple, citrus and stone minerals that lead to a long and refreshing finish.

## FOOD COMBINATIONS

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



## 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)