

Le Focaie

DOC



VINTAGE
2015



APPELLATION
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 IGT
Calasole Vermentino DOC

Sassabruna DOC
Astraiio Viognier DOC

Le Focaie 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

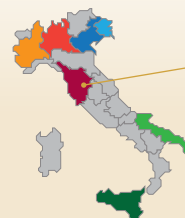
Intense and full, the flavor offers pleasant scents of violets, cherries and wild berries.

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:
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