

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

Calasole Vermentino DOC

Le Fociae DOC

Sassabruna DOC

Syrosa DOC

Astraiio Viognier DOC

TOP WINE AWARDS

Wine Spectator

88 Points - Vintage 2012

87 Points - Vintage 2013

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

Decanter World Wine Awards - Silver Medal - Vintage 2016

Chritics Challenge Competition - 90 Points - Gold Medal

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

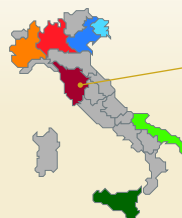
Elegantly balanced with notes of citrus, green melon, minerals and delicate white flowers.

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

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