



TOP WINE AWARD:

ROBERT PARKER'S WINE ADVOCATE
90 POINTS - 2011

WINE ENTHUSIAST
93 POINTS - TOP 100 WINES FOR 2013

GAMBERO ROSSO VINI D'ITALIA
TRE BICCHIERI - 2010

JAMES SUCKLING
92 - 93 POINTS - 2015
91 POINTS - 2014
90 POINTS - 2008

ROCCA DI MONTEMASSI

Maremma Toscana DOC

VINIFICATION AND MATURATION

During the harvest, only the ripest grapes are hand-picked and placed into crates for final selection. The harvest is carried out during different times. The Merlot and Syrah grapes are harvested from the 10th to the 15th of September, and the Petit Verdot and Cabernet Sauvignon are harvested in the beginning of October. Macerating for 30 days and under controlled temperatures, the vinification process takes place separately for each varietal. The process then continues with malolactic fermentation and later maturation, which lasts 12 months in a 350-liter tonneau made from French oak used for the first and second time.

COLOR

Intense, ruby-red with vivid garnet reflections.

BOUQUET

Complex and showing cherry, plum, currant with notes of violet, eucalyptus, vanilla and sweet tobacco.

PALATE

The rich presence of elegant, fresh fruit with full and plush tannins leads to a long and mineral-rich finish showing spicy, toasted notes.

FOOD COMBINATIONS

Rustic pasta dishes, wild game, grilled red meats and moderately aged pecorino cheeses.

PRODUCTS BY ROCCA DI MONTEMASSI

Rocca di Montemassi IGT

Calasole Vermentino DOC
Le Focae DOC
Sassabruna DOC
Astraiò Viognier DOC



APPELLATION
Maremma Toscana DOC



ALCOHOL LEVEL
13%



AREA
Maremma, Tuscany



SERVING TEMP.
61°F - 64°F



GRAPES
35% Syrah, 35% Petit Verdot
and 30% Cabernet Sauvignon



BOTTLE SIZE
750 ml



PRODUCED AND ESTATE-BOTTLED BY:
FRAZIONE MONTEMASSI, LOCALITÀ PIAN DEL BICHI
58036 ROCCA STRADA - GROSSETO - TOSCANA - ITALY

ZONIN1821

ZONIN USA, INC.
3363 NE 163RD STREET,
SUITE 606 NORTH MIAMI BEACH, FL 33160

WWW.ZONINUSA.COM