



TOP WINE AWARD:

WINE SPECTATOR
89 POINTS - 2011
WINE ENTHUSIAST
91 POINTS - 2010

ROBERT PARKER'S WINE ADVOCATE
89 POINTS - 2010

JAMES SUCKLING
92 POINTS - 2015
89 - 90 POINTS - 2014

ROCCA DI MONTEMASSI SASSABRUNA

Maremma Toscana DOC

VINIFICATION AND MATURATION

The grapes are machine harvested, gently crushed and de-stemmed. The must is vinified 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 period of three months aging in the bottle.

COLOR

Highly intense ruby-red.

BOUQUET

Complex with notes of ripe red fruit accompanied by scents of spices and licorice.

PALATE

Rich and medium-bodied revealing fresh and vibrant mixed berries, savory notes and milk chocolate that lead to polished tannins and a persistent, delicate finish.

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 Focchie DOC
Sassabruna DOC
Astrais Viognier DOC




 **APPELLATION**
Maremma Toscana DOC

 **ALCOHOL LEVEL**
14%

 **AREA**
Maremma, Tuscany

 **SERVING TEMP.**
61°F - 64°F

 **GRAPES**
80% Sangiovese, 10% Merlot
and 10% Syrah

 **BOTTLE SIZE**
750 ml



PRODUCED AND ESTATE-BOTTLED BY:
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