



TOP WINE AWARD:

WINE SPECTATOR
89 POINTS - 2011

ROBERT PARKER'S WINE ADVOCATE
89 POINTS - 2010

WINE ENTHUSIAST
91 POINTS - 2010

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

ROCCA DI MONTEMASSI LE FOCAIE

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 3 months aging in the bottle.

COLOR

Deep ruby-red, with violet undertones.

BOUQUET

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

PALATE

Full-bodied with good balance and structure, bright cherry overtones and a soft and persistent finish.

FOOD COMBINATIONS

Pairs well with traditional Italian cold cuts, in addition to bruschetta, grilled meats and fine Italian cheese.

PRODUCTS BY ROCCA DI MONTEMASSI

Rocca di Montemassi IGT
Calasole Vermentino DOC

Le Focaiè DOC

Sassabruna DOC

Astraiò Viognier DOC



APPELLATION
Maremma Toscana DOC



ALCOHOL LEVEL
13,5%



AREA
Maremma, Tuscany



SERVING TEMP.
60°F - 64°F



GRAPES
100% Sangiovese



BOTTLE SIZE
750 ml



PRODUCED AND ESTATE-BOTTLED BY:
FRAZIONE MONTEMASSI, LOCALITÀ PIAN DEL BICHI
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