

ROCCA DI MONTEMASSI RENAISSANCE ROSÉ IGT

Maremma Toscana IGT

HARVEST

The grapes are harvested early in August to achieve a harmony between the acidity and alcohol level.

VINIFICATION

Grapes are lightly pressed to extract both juice and enough color. The juice is fermented off the skins at a controlled temperature of 18 C to 20 C. Fermentation lasts for 10 days in cold stainless-steel vats to preserve freshness and ripe fruit flavors. After fermentation is completed, the wine is racked and fined without undergoing malolactic fermentation. Finally, the must of the two grapes is blended and aged together up to 3 months before it is bottled. Sangiovese brings forth the maximum expression of terroir from the hills of Tuscany and Syrah matches it to create a balance with its bursts of spice.

COLOR

Bright blush color with delicate pink hues.

BOUQUET

Aroma of strawberries and rose petals with subtle hints of white pepper.

PALATE

Fresh and elegant with a delicacy deriving from floral tastes and refined red fruit flavors tailored to its balanced acidity and crisp finish.

PAIRINGS

Perfectly pairs with seafood, cured meats, grilled vegetables, fresh salads, lightly spicy dishes, art, romance and culture.

LABELS BY ROCCA DI MONTEMASSI

Renaissance Rosé IGT

Rocca di Montemassi IGT
Calasole Vermentino DOC
Le Focaiè DOC

Sassabruna DOC

Syrosa DOC

Astraiò Viognier DOC



APPELLATION
Toscana IGT



ALCOHOL LEVEL
13%



AREA
Maremma, Tuscany



SERVING TEMP.
62°F - 64°F



GRAPES
Sangiovese 60% & Syrah 40%



BOTTLE SIZE
750 ml

