



TENUTA  
**ROCCA di MONTE MASSI**  
 MAREMMA - TOSCANA



# Le Focaiè

## DOC

*/Le Folk-aye- eh/ - Le Focaiè means flint and recalls the rich mineral deposits in Maremma, Tuscany.*



### VINTAGE

2012



### APELLATION

Maremma Toscana DOC



### AREA

Maremma, Tuscany



### GRAPES

Sangiovese



### ALCOHOL LEVEL

13,5%



### SERVING TEMPERATURE

60°- 64°F



### BOTTLE SIZE

750 ml

### VINIFICATION

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 with hints of violets, cherries and forest floor.

### PALATE

Full bodied with good balance and structure and bright cherry overtones.

### FOOD PAIRINGS

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



CAMPAIGN SUPPORTED BY REGULATION EC N. 1234/07

