



# Rocca di Montemassi

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## • W I N E •

*Appellation:*  
Maremma Toscana IGT

*Area:*  
Maremma, Tuscany

*Varietal:*  
45% Petit Verdot,  
20% Cabernet Sauvignon,  
20% Syrah, 15% Merlot

*Tasting descriptors:*  
The wine has a deep ruby-red color with orange hues. The nose is complex and shows cherry, plum and currant with notes of violet, eucalyptus, vanilla and sweet tobacco. The palate is full bodied and elegant revealing mouthwatering cherries, subtle leather and crushed rocks. The tannins are full and plush leading to a long and mineral rich finish.

*Wine analysis:*  
Total acid: 5,27 g/L  
Final pH: 3,65  
Residual sugar: 3,6 g/L  
Alcohol: 14% by volume

## • V I N T A G E •

The 2012 vintage is characterized by cool temperatures and a decent amount of rainfall up until the first half of July, contributing to fresh optimum grapes. During the summer, especially in August, the temperatures rose to the highest in 10 years with the strong and hot Scirocco wind from north Africa. The exceptionally high temperatures accelerated the ripening process of the grapes, requiring an earlier than expected harvest.

## • V I N E Y A R D S •

From experience we know that early harvests are preferred for Petit Verdot and Syrah, which represent the base of the blend. Enriched by Cabernet Sauvignon and a marginal amount of Merlot, which gives this wine its great aromatic complexity, a must for this wine to be classified among the great noble international wines. The vines chosen for this wine are espalier arranged with Guyot pruning for Merlot, Cabernet Sauvignon and Petit Verdot varieties. Spurred Cordon is used for the Syrah variety. The green management is extremely important and carried out by hand, with meticulous care and special attention paid to leaf stripping, tipping and thinning of the grapes.

## • W I N E M A K E R ' S N O T E S •

The 2012 wine produced is characterized by fresh aromas of red fruit and flowers, as well as dark mature fruit and balsamic undertones. The 2012 Rocca di Montemassi offers good acidity and great strength and intensity. The tannins are sweet, forgiving & smooth. The most unique aspect of Rocca di Montemassi 2012 is its softness, velvetiness and its volume. It is aged 1 year in tonneau, half of the wine is aged in new oak while the other half may see 2nd or 3rd year oak. I taste then decide which portions to blend. The name of this wine comes from the name of our winery.

*"In my opinion this is the true essence of excellence that four grape varieties can produce in one bottle of wine. The taste of a wine captures the sunshine, wind and terroir in the bottle. But the greatest pleasure is enjoying it."*

Winemaker - Federico Giovannetti



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