Rocca Di Montemassi

IGT







APPELLATION

Maremma Toscana IGT



AREA

Maremma, Tuscany



GRAPES

45% Petit Verdot, 20% Cabernet Sauvignon, 20% Syrah, 15% Merlot





SERVING TEMP.

61°F - 64°F



BOTTLE SIZE

750 ml





LABELS BY ROCCA DI MONTEMASSI

Rocca di Montemassi IGT

Calasole Vermentino DOC Le Focaie DOC Sassabruna DOC Syrosa DOC Astraio Viognier DOC

TOP WINE AWARDS

Robert Parker - 90 Points - Vintage 2011

Wine Enthusiast - 93 Points - Top 100 Wines for 2013

James Suckling - 92 - 93 Points - Vintage 2015 91 Points - Vintage 2014 - 90 Points - Vintage 2008

Chritics Challenge Competition - 90 Points - Gold Medal

VINIFICATION AND MATURATION

During the harvest, only the ripest grapes are hand-picked and placed into crates for final selection. The harvest is carried out during different times. The Merlot and Syrah grapes are harvested from the 10th to the 15th of September, and the Petit Verdot and Cabernet Sauvignon are harvested in the beginning of October. Macerating for 30 days and under controlled temperatues, the vinification process takes place separately for each varietal. The process then continues with malolactic fermentation and later maturation, which lasts 12 months in a 350-liter tonneau made from French oak used for the first and second time.

COLOR

Intense, ruby red with vivid garnet reflections.

BOUQUET

Complex, showing cherry, plum, currant with notes of violet, eucalyptus, vanilla and sweet tobacco.

PALATE

The palate has a rich presence of elegant fresh fruits and full plush tannins. Along with a mineral rich finish, the blend denotes spicy toasted notes.

FOOD COMBINATIONS

Particularly delicious with Tuscan dishes.



PRODUCER

Produced and estate-bottled by:
Tenuta Rocca di Montemassi

Via di S. Anna Fraz. Montemassi 58036 Roccastrada - Grosseto - Italy www.roccadimontemassi.it

f/RoccadiMontemassi



