

# Sassabruna

DOC



**APPELLATION**  
Monteregio di Massa  
Marittima DOC



**AREA**  
Maremma, Tuscany



**GRAPES**  
80% Sangiovese,  
10% Merlot, 10% Syrah



**ALCOHOL LEVEL**  
14%



**SERVING TEMP.**  
61°F - 64°F



**BOTTLE SIZE**  
750 ml



## LABELS BY ROCCA DI MONTEMASSI

Rocca di Montemassi IGT  
Calasole Vermentino DOC  
Le Fociae DOC

**Sassabruna DOC**  
Syrosa DOC  
Astraiò Viognier DOC

## TOP WINE AWARDS

**Wine Spectator** - 89 Points - Vintage 2011

**Wine Enthusiast** - 91 Points - Vintage 2010

**Robert Parker** - 89 Points - Vintage 2010

**James Suckling** - 92 Points - Vintage 2015  
89 - 90 - Vintage 2014

## 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 three months aging in the bottle.

## COLOR

Highly intense ruby red.

## BOUQUET

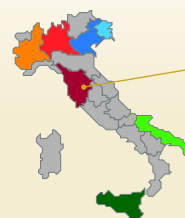
Complex with notes of ripe red fruit accompanied by scents of spices and licorice.

## PALATE

Rich and medium bodied revealing fresh and vibrant mixed berries, savory notes and milk chocolate that lead to polished tannins and a persistent, delicate finish.

## FOOD COMBINATIONS

Pairs well with rustic pasta dishes, wild game and decadent sauces. Tuscan tradition, savory introductory dishes, grilled red meats and moderately aged pecorino cheeses.



## PRODUCER

Produced and estate-bottled by:  
**Tenuta Rocca di Montemassi**  
Via di S. Anna  
Fraz. Montemassi  
58036 Roccastrada - Grosseto - Italy  
[www.roccadimontemassi.it](http://www.roccadimontemassi.it)

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