



TOP WINE AWARD:

WINE SPECTATOR
88 POINTS - 2012
87 POINTS - 2013

DECANTER WORLD WINE AWARDS
SILVER MEDAL - 2016

INT'L WINE & SPIRITS COMPETITION
SILVER MEDAL - 2015

JAMES SUCKLING
91 POINTS - 2016

ROCCA DI MONTEMASSI CALASOLE VERMENTINO

Maremma Toscana DOC

VINIFICATION AND MATURATION

The fruit is harvested by hand and fermented for six months in stainless steel tanks, which are kept at temperatures ranging between 64° and 71°F. After fermentation, the wine is left on the lees for six months adding a toasty, nutty, hazelnut quality, additional depth and complexity.

COLOR

A brilliant straw yellow color with green hues.

BOUQUET

Elegantly balanced with notes of citrus, green melon, fashionable minerals and delicate white flowers.

PALATE

The palate reveals a silky texture, with mouthwatering green apple, citrus and stone.

FOOD COMBINATIONS

Pasta dishes, crustaceans and shrimp.

PRODUCTS BY ROCCA DI MONTEMASSI

Rocca di Montemassi IGT
Calasole Vermentino DOC
Le Focae DOC
Sassabruna DOC
Astraio Viognier DOC




 **APPELLATION**
Maremma Toscana DOC

 **ALCOHOL LEVEL**
13%

 **AREA**
Maremma, Tuscany

 **SERVING TEMP.**
61°F - 64°F

 **GRAPES**
100% Vermentino

 **BOTTLE SIZE**
750 ml



PRODUCED AND ESTATE-BOTTLED BY:
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