



ROBERT PARKER'S WINE ADVOCATE 90 POINTS - 2011

WINE ENTHUSIAST 93 POINTS - TOP 100 WINES FOR 2013

> GAMBERO ROSSO VINI D'ITALIA TRE BICCHIERI - 2010

JAMES SUCKLING 92 - 93 POINTS - 2015 91 POINTS - 2014 90 POINTS - 2008

ONTEMA

ROCCA DI MONTEMASSI

Maremma Toscana DOC

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

ΡΔΙ ΔΤΕ

The rich presence of elegant, fresh fruit with full and plush tannins leads to a long and mineral-rich finish showing spicy, toasted notes.

FOOD COMBINATIONS

Rustic pasta dishes, wild game, grilled red meats and moderately aged pecorino cheeses.

PRODUCTS BY ROCCA DI MONTEMASSI

Rocca di Montemassi IGT

Calasole Vermentino DOC Le Focaie DOC Sassabruna DOC Astraio Viognier DOC



APPELLATION

Maremma Toscana DOC



ALCOHOL LEVEL

13%



AREA

Maremma, Tuscany



SERVING TEMP.

61°F - 64°F



GRAPES

35% Syrah, 35% Petit Verdot and 30% Cabernet Sauvignon



BOTTLE SIZE 750 ml





PRODUCED AND ESTATE-BOTTLED BY: FRAZIONE MONTEMASSI, LOCALITÀ PIAN DEL BICHI 58036 ROCCASTRADA - GROSSETO - TOSCANA - ITALY



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