

ROCCA DI MONTEMASSI

*Rocca di Montemassi is a Maremma farming reality stretching out towards the Metal-bearing Hills (Colline Metallifere) on one side, and towards the sea on the other, enclosing in itself the manifold souls of this corner of Tuscany Maremma: the lush soil rich of treasures, the explosion of light, the austere and sometimes rustic nature. Vineyards lying on hillocks and gentle slopes welcome local and international varieties with equal prosperity, and thanks to the combination of modern technology and ancient wisdom, they generate important wines, full of strength and character. Along with the cultivation of ancient varieties of cereals, the breeding of the precious Maremma cow and the experimental garden complement a varied mosaic, which takes the shape of the ideal example of a Tuscan WINE FARM, propulsive force and authentic witness of the contemporary rural life.*




# SASSABRUNA

**GRAPES**
Cabernet Sauvignon, Petit Verdot, Syrah

**APPELLATION**
Maremma Toscana DOC

**PRODUCTION AREA**
Roccastrada, Maremma Toscana

**SERVING TEMPERATURE**
16°- 18° C

**ALCOHOL CONTENT**
13,5% vol.

**AVAILABLE FORMATS**
750 ml

## VINIFICATION AND AGEING

The must obtained from grapes harvested when fully ripe is vinified in vertical fermen- ting devices for about 20 days at a tempera- ture of 28° C. (82° F.), followed by malolac- tic fermentation. Afterward, the wine ages in 350-liter (92 gallons) French oak barrels for 12 months, followed by further fining of four months in the bottle.

## TIPOLOGIA DI TERRENO

Alluvial and sandy-loam. In some hilly areas it has a higher gravel content compared to other flatter areas.

## TASTING NOTES

*Colour*: highly intense ruby red

*Bouquet:* rich and complex with upfront notes of ripe red fruit and wild berries accompanied by scents of spices and licorice

*Flavour:* full-bodied and encompassing, with a persistent and slightly spicy finish

## FOOD PAIRINGS

This full-bodied wine combines superbly with dishes of the Tuscan tradition: pappardelle con sugo di cinghiale (wide noodles with wild boar sauce), bistecca fiorentina (grilled steak), roast game and hard savoury cheeses.

Rocca di Montemassi follows the principles of sustainable development. The estate's Sustainability Report, prepared in accordance with the EQUALITAS standard, outlines its activities, achievements, and future sustainability plans.

Rocca di Montemassi has joined LIFE VitiCaSe, a unique project in Europe and a global pioneer in Carbon Farming for viticulture. This initiative focuses on a series of agricultural and soil management practices aimed at enhancing the vineyard ecosystem's ability to capture and retain atmospheric carbon.

Since June 2021, the estate has successfully completed its transition to organic farming across all production activities and obtained the corresponding certification for its products.

ROCCA DI MONTEMASSI
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