

ROCCA DI MONTEMASSI

Rocca di Montemassi is an agricultural estate in the Maremma region, stretching towards the metalliferous hills on one side and towards the sea on the other, embracing the many souls of this corner of Maremma Toscana: fertile soil rich in treasures, radiant light, and a nature that is both austere and at times rustic. The vineyards, lying on gentle hills and slopes, host local and international varieties with equal success, and thanks to the combination of modern technology and ancient know-how, they produce wines of strength and character. Alongside the cultivation of ancient cereal varieties, the breeding of the precious Maremmana cattle, and the experimental vegetable garden complete a varied mosaic that stands as an ideal example of a Tuscan farm – a true driving force and authentic witness of contemporary rural life.



VIOGNIER 2023

Rocca di Montemassi Viognier expresses the authentic character of the Maremma Toscana, where the Mediterranean climate, sea breezes and mineral-rich soils contribute to its aromatic intensity and elegance. The nose reveals enticing aromas, delicate balsamic notes and hints of vanilla. On the palate, it is harmonious and well-structured, with a pleasant mineral freshness and a lingering finish that enhance its distinctive personality and strong connection to the terroir.

APPELLATION
Maremma Toscana DOC

PRODUCTION AREA
Roccastrada, Maremma Toscana

HARVEST
2023

GRAPES
Viognier

HARVEST PERIOD
Beginning of September/ last ten days of September

HARVEST METHOD
Manually

VINTAGE 2023

The 2023 harvest at Rocca di Montemassi started a few days later than usual. Heavy rainfall in May and June increased downy mildew pressure, which was managed through careful vineyard practices. The following summer period favored the proper completion of grape ripening. The first grapes harvested, Viognier and Syrah, showed promising quality, while later-ripening varieties such as Merlot and Sangiovese were harvested subsequently. Overall, the vintage proved favorable, with healthy grapes, good quality and satisfactory yields.

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VIOGNIER 2023

PLANT DENSITY
4.350 vines/ha

YIELD PER HECTAR
60 q/ha

ALCOHOL CONTENT
13% vol.

SERVING TEMPERATURE
10° - 12° C

AVAILABLE FORMATS
750 ml

AGING POTENTIAL
4-5 years

FIRST VINTAGE
2018

SOIL TYPE

The vineyards lie on the gentle hills of Montemassi Castle. The soils were formed by the erosion of the surrounding Metal-bearing Hills, and the soil features a clay loam texture with the presence of broken rock rich in precious minerals.

TRAINING METHOD

The vines are trained on a vertical trellis system and pruned using the Guyot method. All vineyard operations – including canopy management, leaf removal, bunch thinning and harvesting – are carried out both manually and mechanically.

VINIFICATION AND AGEING

The grapes are hand-harvested and carefully placed in crates to preserve the integrity of the bunches. They undergo 24 hours of cryomaceration before being gently pressed. Fermentation takes place in 500-litre French oak tonneaux. The wine then ages in the same barrels for approximately 12 months, with frequent bâtonnage to enhance its softness and roundness through extended contact with the fine lees.

TASTING NOTES

Color: Bright golden yellow

Bouquet: Intense and complex, with delicate balsamic and vanilla notes

Flavour: Fragrant and well-structured on the palate, delicately aromatic with a pleasant sapid and mineral vein

FOOD PAIRINGS

Perfect with fish dishes, shellfish, white meats and delicate pasta dishes. It also pairs well with fresh 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.

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