



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 farm, propulsive force and authentic witness of the contemporary rural life.

Astraio



APPELLATION

Maremma Toscana DOC



PRODUCTION AREA

District of Roccastrada,
Maremma Toscana



GRAPES

100% Viognier



SERVING TEMPERATURE

Serve at 10° - 12° C.
(50° - 54° F.)



ALCOHOL CONTENT

13% vol.



AVAILABLE SIZES

750 ml



VINIFICATION AND AGEING

The grapes are gently de-stemmed and delicately pressed. Must ferments at a controlled temperature of around 18° C in order to safeguard the fruitiness and the very best organoleptic characteristics of the wine.

TASTING NOTES

COLOUR: straw yellow with greenish hues.

BOUQUET: an all-encompassing nose with clear hints acacia and juniper flowers, litchis and white peach fruits.

FLAVOUR: fragrant and well-structured, delicately aromatic with a pleasant sapid, mineral touch.

FOOD PAIRINGS

This fresh, sapid wine makes it ideal with vegetable-based pasta and rice dishes, seafood sautes, fish crudities, boiled octopus or lobster dressed with extra-virgin olive oil.