



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.

## Calasole



### APPELLATION

Maremma Toscana DOC



### PRODUCTION AREA

District of Roccastrada,  
Maremma Toscana



### GRAPES

100% Vermentino



### SERVING TEMPERATURE

Serve at 10° - 12° C  
(50° - 54° F).



### ALCOHOL CONTENT

13% vol.



### AVAILABLE SIZES

750 ml

### VINIFICATION AND AGEING

The grapes were picked by hand at the beginning of September and then undergo a soft pressing. Fermentation takes place in stainless steel tanks at 18° - 22° C (64.4° - 71.6° F). The wine remains on its fine lees for six months before being bottled.

### TASTING NOTES

**COLOUR:** brilliant straw-yellow.

**BOUQUET:** white flowers, with spicy notes and hints of just barely ripe fruit.

**FLAVOUR:** substantial yet fresh, with citrus hints and almond notes.

### FOOD PAIRINGS

Excellent as an aperitif, due to its freshness. It goes well with first courses with fish or vegetable, seafood, shrimps and fish cooked in salt.

