



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.

## Le Focaiè



### APPELLATION

Maremma Toscana DOC



### PRODUCTION AREA

District of Roccastrada,  
Maremma Toscana



### GRAPES

90% Sangiovese,  
10% other varieties of the  
Estate



### SERVING TEMPERATURE

Served at around 16-18° C.  
(60-64° F).



### ALCOHOL CONTENT

13,5% vol.



### AVAILABLE SIZES

750 ml - 1500 ml - 3000 ml

### VINIFICATION AND AGEING

The must, pressed from fully ripe grapes, is vinified in vertical fermenting devices for about 10 days at a temperature of 28°C (82.4° F). Malolactic fermentation follows, after which the wine is racked into hectoliter (1,579 gallon) french oak barrels to mature.

### TASTING NOTES

**COLOUR:** intense ruby red, with violet shadings.

**BOUQUET:** intense and full, the flavor offers pleasant scents of violets, cherries and wild berries.

**FLAVOUR:** with a good structure but pleasantly fresh and with a soft and persistent finish.

### FOOD PAIRINGS

A harmonious wine that accompanies preserved meats of the Tuscan tradition, savory introductory dishes, grilled red meats and moderately aged Pecorini cheeses.

