



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.

## Sassabruna



### APPELLATION

Maremma Toscana DOC



### PRODUCTION AREA

District of Roccastrada,  
Maremma Toscana



### GRAPES

80% Sangiovese,  
10% Merlot, 10% Syrah



### SERVING TEMPERATURE

Serve at about 16° - 18° C.  
(61° - 64° F.).



### ALCOHOL CONTENT

13,5% vol.



### AVAILABLE SIZES

750 ml - 1500 ml - 3000 ml



### VINIFICATION AND AGEING

The must obtained from grapes harvested when fully ripe is vinified in vertical fermenting devices for about 20 days at a temperature of 28° C. (82° F.), followed by malolactic 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.

### TASTING NOTES

**COLOUR:** highly intense ruby red.

**BOUQUET:** rich and complex with up-front 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.