



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.

## Syrosa



### APPELLATION

Maremma Toscana Rosato  
DOC



### PRODUCTION AREA

Comune di Roccastrada,  
Maremma Toscana.



### GRAPES

Syrah and part Sangiovese



### SERVING TEMPERATURE

Best served at around 14°-16°.



### ALCOHOL CONTENT

13% vol.



### AVAILABLE SIZES

750 ml



### VINIFICATION AND AGEING

The freshly picked grapes are delicately pressed and the rosé must is fermented in steel vats at a low temperature (15°-18°). The wine is then aged on its yeasts for approximately five months.

### SOIL TYPE

Alluvial, deep and rich, the soil is well suited to the development of strong and robust vines which are able to provide the scented grapes that are ideal for the production of a modern wine.

### TASTING NOTES

**COLOUR:** a soft pink with coral hues.

**BOUQUET:** to the nose it reflects the Maremma Toscana terroir with hints of lavender and red berries, as is typical of Syrah grapes, and citrusy mandarin notes.

**FLAVOUR:** an excellent balance of freshness and liveliness with notes of vanilla, peach and pomegranate. Silky, fresh and with a persistent finish, it is the perfect expression of the land that it comes from.

### FOOD PAIRINGS

Perfect as an aperitif. It is also ideal with raw fish dishes, salmon and tuna tartare, fried fish and white meat.