



Rocca di Montemassi

"From afar, your hills with their gentle mists and the verdant plain smiling in the morning rain fill my heart with peace". This is the poetry of the Maremma, that composed by Giosuè Carducci. The Maremma is a spell that charms you and bursts forth in skies of incandescent light. All of these sensations and emotions translate themselves into a wine called Rocca di Montemassi, which is made from a quartet of international grapes of outstanding quality (Cabernet, Merlot, Petit Verdot and Syrah), which become unique and inimitable, though, with the imprinting of the local Mediterranean broom, lapped by the sea. It is a red that combines forcefulness with elegance, and Etruscan hints with a modern, contemporary taste. It displays notes of black berry fruits and undergrowth, as well as the power of a Maremman horse and the gentleness of a landscape replete with atmosphere. Perfect with all meat, mushroom and truffle recipes, it is particularly delicious when accompanying the simple country cuisine of the Tuscan Maremma.



APPELLATION
Toscana IGT



GRAPES
45% Petit Verdot
20 % Cabernet Sauvignon,
20% Syrah, 15% Merlot,



ALCOHOL LEVEL
14% in vol.



BOTTLE SIZE
750 ml - 1500 ml - 3000 ml

TYPE OF SOIL

The vineyard is located amidst the gently rolling hills of Castello di Montemassi. The land has formed from the erosion of the surrounding metaliferous hills and the soil is a clay loam blend with the presence of disintegrated rock rich in precious minerals.

TRAINING METHOD

Vines are espalier arranged with Guyot pruning for Merlot, Cabernet Sauvignon and Petit Verdot varieties, and Spurred Cordon is used for the Syrah variety. The green management is extremely important and carried out by hand, with meticulous care and special attention paid to leaf stripping, tipping and thinning the grapes.

PLANT DENSITY

5,000 vines/hectare aged 10 years old.

YIELD

800 grams of grapes per vine (40 quintals per hectare).

VINIFICATION AND AGEING

The wines are harvested manually into boxes, selecting only those grapes that are perfectly ripe and healthy. The harvest is carried out at different types with Merlot and Syrah grapes harvested from 10th to 15th September, and the Petit Verdot and Cabernet Sauvignon harvested early October. Vinification takes place separately for each variety, in steel at controlled temperatures with 30 days for maceration. This is followed by malolactic fermentation immediately after drawing off. Maturation takes place for 12 months in a 350-liter tonneaux made from French oak used for the first and second time. Final assemblage was defined after a great many hypotheses monitored directly by Prof. Dubourdiou and the winemaker Ferrante.