



TENUTA
ROCCA di MONTE MASSI
 MAREMMA - TOSCANA

Calasole Vermentino

DOC

The name "Calasole" refers to sundown or sunset and it is the name of a mild breeze that sweeps through the Maremma hills in the late afternoon.



VINTAGE
2012



APPELLATION
Maremma Toscana DOC



AREA
Maremma, Tuscany



GRAPES
Vermentino



ALCOHOL LEVEL
12,5%



SERVING TEMPERATURE
50°- 54°F



BOTTLE SIZE
750 ml

VINIFICATION

The fruit is harvested by hand and fermented in stainless steel tanks for 6 months at temperatures of 64 to 71 degrees. After fermentation, the wine is left on the lees for 6 months adding a toasty, nutty hazelnut quality and additional depth and complexity.

COLOR

This is light straw with green hues.

BOUQUET

The nose shows an elegant balance of citrus fruits, green melon, fashionable minerals and delicate white flowers.

PALATE

Six months of contact with the lees gives the wine a silky texture while the palate remains crisp and reveals mouthwatering green citrus, apple and stone minerals that lead to a long and refreshing finish.

FOOD PAIRINGS

Ideal with classic seafood dishes, pasta dishes, grilled chicken, assorted sushi, scallops and oysters.



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