

TENUTA
ROCCA di MONTE MASSI
MAREMMA - TOSCANA



Sassabrina DOC

Sassabrina means dark stone.



VINTAGE

2011



APPELLATION

Monteregio di
Massa Marittima DOC



AREA

Maremma, Tuscany



GRAPES

80% Sangiovese,
10% Merlot, 10% Syrah



ALCOHOL LEVEL

13,5%



SERVING TEMPERATURE

61° - 64°F



BOTTLE SIZE

750 ml

VINIFICATION

The grapes are machine harvested, gently crushed and de-stemmed. The must is vinified in vertical fermenters for about 20 days at a temperature of 82° F. After malolactic fermentation, the wine is placed in 350 liter French oak barrels and aged for 12 months. Following barrel aging, the wine spends an additional period of 3 months aging in the bottle.

COLOR

The wine has a saturated ruby-red color.

BOUQUET

Intense and fruit dominant with notes of violet, licorice, and spice.

PALATE

Rich and medium bodied revealing fresh and vibrant mixed berries, savory notes and milk chocolate that lead to polished tannins and a delicate finish.

FOOD PAIRINGS

Pairs well with rich pasta dishes, wild game and decadent sauces.



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