

Calasole Vermentino

DOC



VINTAGE
2015



APPELLATION
Maremma Toscana
DOC



AREA
Maremma, Tuscany



GRAPES
100% Vermentino



ALCOHOL LEVEL
13%



SERVING TEMP.
50°F - 54°F



BOTTLE SIZE
750 ml



LABELS BY ROCCA DI MONTEMASSI

Rocca di Montemassi IGT

Sassabruna DOC

Calasole Vermentino DOC

Astraiio Viognier DOC

Le Fociae

TOP WINE AWARDS

Wine Spectator

88 Points - Vintage 2012

87 Points - Vintage 2013

Int'l Wine & Spirits Competition - Silver Medal - Vintage 2015

VINIFICATION AND MATURATION

The fruit is harvested by hand and fermented for six months in stainless steel tanks, which are kept at temperatures ranging between 64° and 71°F. After fermentation, the wine is left on the lees for six months adding a toasty, nutty, hazelnut quality, additional depth and complexity.

COLOR

A brilliant straw yellow color with green hues.

BOUQUET

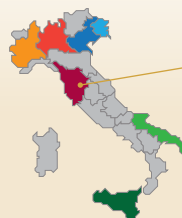
Elegantly balanced with notes of citrus, green melon, fashionable minerals and delicate white flowers.

PALATE

The palate reveals a silky texture, with mouth-watering green apple, citrus and stone minerals that lead to a long and refreshing finish.

FOOD COMBINATIONS

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



PRODUCER

Produced and estate-bottled by:

Tenuta Rocca di Montemassi

Via di S. Anna

Fraz. Montemassi

58036 Roccastrada - Grosseto - Italy

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