



ROCCA DI MONTEMASSI MAREMMA TOSCANA IGT 2011



Grapes: 45% Petit Verdot, 20% Cabernet Sauvignon, 20% Syrah, 15% Merlot
Area: Maremma, Toscana
Aging: 12 months in French oak used for the first and second time
Alcohol Level: 14.0%
Available sizes: 750ml

TASTING NOTES

A light, ashy and peppery lift, pure perfume. Silky smooth tannins and a pure, softer black fruit of cassis and cherry. Lovely wine, that touch of red fruit brightening and sweetening the big tannins and coffeeish depth of the finish. Long and sweetly structured.

FOOD PAIRING

A harmonious wine that accompanies preserved meats of the Tuscan tradition, savory introductory dishes, grilled red meats and moderately aged Pecorini cheeses.

PRESS & AWARDS

Wine Advocate: 90 Points (August 2013)
Wine Spectator: 90 Points (October 15 2012)
AIS Duemilavini 2014: 5 Grappoli
Luca Maroni: 92 Points
Gambero Rosso: 2 Bicchieri
Mundus Vini 2014: Gold Medal