



ROCCA DI  
MONTEMASSI  
MAREMMA TOSCANA

## Calasole



### APPELLATION

Maremma Toscana DOC



### AREA

District of Roccastrada,  
Maremma Toscana



### GRAPE

100% Vermentino



### ALCOHOL LEVEL

12,5% vol.



### BOTTLE SIZE

750 ml

### VINIFICATION AND AGEING

The grapes were picked by hand at the beginning of September and then undergo a soft pressing. Fermentation takes place in stainless steel tanks at 18° - 22° C (64.4° - 71.6° F). The wine remains on its fine lees for six months before being bottled.

### COLOUR

Brilliant straw-yellow.

### BOUQUET

White flowers, with spicy notes and hints of just barely ripe fruit.

### FLAVOUR

Substantial yet fresh, with citrus hints and almond notes.

### SERVING TEMPERATURE

Serve at 10° - 12° C (50° - 54° F).

### FOOD MATCHES

Its pleasant freshness makes it an ideal accompaniment for crustaceans, shrimps and fish cooked in salt.