



Where great wines of Maremma Toscana DOC are born, a sustainable oasis that embodies the many souls of this fascinating land, earth, sky, and sea, but also a deep-rooted winemaking culture. Between the Mediterranean coast and the Metalliferous Hills in southern Tuscany, in a sun-kissed land guarded by the legendary butteri, where golden wheat fields blend with lush vineyards before diving into the deep blue sea, lies Rocca di Montemassi. A flourishing estate spanning over 100 hectares, it produces organic red wines that are highly appreciated by wine lovers worldwide.

The estate is a true expression of a traditional Tuscan agricultural estate: alongside its wine production, it cultivates ancient grain varieties, maintains an experimental vegetable garden and a small orchard, and raises the prestigious Maremma cattle as well as the prized Cinta Senese pigs. Rocca di Montemassi embraces a permaculture-inspired system, focusing on the mindful and ethical design and preservation of a productive ecosystem that mirrors the diversity, stability, and resilience of natural environments.

Sustainability is also at the heart of the estate's tourism experiences. Visitors can explore the agricultural landscape, discover the Museum of Rural Life, and enjoy tastings of Maremma DOC wines and other estate selections. The experience is best completed with a glass in hand, savoring local delicacies while watching a magical sunset from the estate's gardens.

Syrosa 2024



APPELLATION

Maremma Toscana Rosato
DOC



PRODUCTION AREA

District of Roccastrada,
Maremma Toscana



GRAPES

100% Syrah



SERVING TEMPERATURE

Best served at around 14°-16°C.



ALCOHOL CONTENT

13% vol.



AVAILABLE SIZES

750 ml

VINIFICATION AND AGEING

The freshly picked grapes are delicately pressed and the rosé must is fermented in steel vats at a low temperature (15°-18°). The wine is then aged on its yeasts for approximately five months.

SOIL TYPE

Alluvial, deep, and rich in structure, suitable for supporting the development of a strong and vigorous vineyard, capable of producing aromatic grapes ideal for the production of a contemporary rosé wine.

TASTING NOTES

COLOUR: a soft pink with coral hues

BOUQUET: to the nose it reflects the Maremma Toscana terroir with hints of lavender and red berries, as is typical of Syrah grapes, and citrusy mandarin notes

FLAVOUR: an excellent balance of freshness and liveliness with notes of vanilla, peach and pomegranate. Silky, fresh and with a persistent finish, it is the perfect expression of the land that it comes from

FOOD PAIRINGS

Perfect as an aperitif. It is also ideal with raw fish dishes, salmon and tuna tartare, fried fish and white meat



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In recognition of its commitment to environmental, social, and economic sustainability, the Sustainability Report published annually by the estate is certified by EQUALITAS—an Italian organization founded in 2015 that promotes sustainability in the agri-food and, in particular, the wine sector. EQUALITAS adopts a systemic vision that integrates the needs of businesses, society, and the market, aiming to define, structure, and share a unified and comprehensive approach to sustainability based on its three fundamental pillars. With its technical, cultural, scientific, and policy-driven expertise, EQUALITAS gathers both well-established and innovative best practices, striving to establish an internationally recognized Italian model of sustainable quality.



Since June 2021, the estate has successfully completed its transition to organic farming across all production activities and obtained the corresponding certification for its products.



The Consorzio Tutela Vini della Maremma Toscana is an association established to protect and promote the region, highlighting its diversity, not only in winemaking but also in agriculture, sustainability, history, and culture.