



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.



Viognier 2022



APPELLATION
Maremma Toscana DOC



PRODUCTION AREA
District of Roccastrada,
Maremma Toscana



GRAPES
100% Viognier



SERVING TEMPERATURE
Serve at about 10° - 12° C.



ALCOHOL CONTENT
13% vol.



AVAILABLE SIZES
750 ml

VINIFICATION AND AGEING

The grapes are hand-picked and placed in crates to ensure the integrity of the clusters. They undergo 24 hours of cryomaceration and are then gently pressed. Fermentation takes place in 500l French oak tonneaux. The wine will rest in the same containers for about 12 months during which frequent batonnage will be carried out to extract maximum smoothness from its fine lees.

TASTING NOTES

COLOUR: bright golden yellow

BOUQUET: intense and complex, with delicate balsamic and vanilla notes

FLAVOUR: on the palate, it is fragrant with excellent structure, delicately aromatic, and has a pleasant savory and mineral vein.



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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.