

R O C C A C C I A

TENUTA ROCCACCIA

Loc. Poggio Cavalluccio - 58017 Pitigliano (GR) - Tuscany - Italy

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Tenuta Roccaccia estate, belonging to Rossano and Danilo Goracci, is located in a characteristic hill area of volcanic tufa rock, set at 310 meters above sea level, near Pitigliano.

More than 30 hectares of vines produce low yields of grape per hectare and here are privileged cultivation methods designed to respect both nature and environment.



Grapes are harvested by hand and the wine is fermented under strictly controlled temperatures and a gentle pressing, then matured and refined in stainless steel vats and small casks of French oak. These methods allow Roccaccia estate to offer a wine responding to the modern consumer requests and, at the same time, capable of keeping its strong local roots.

ENOLOGIST: Vittorio Fiore, Barbara Tamburini

OWNER: Danilo & Rossano Goracci

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R o c c a c c i a

Bianco di Pitigliano DOC

grapes 60% Trebbiano, 40% Chardonnay

production area Pitigliano (GR), Tuscany

vinification and maturation Fermentation in stainless steel for 10 days at controlled temperature (16° C). Refining in stainless steel for 7 months, further refining in bottle for 2 months.

organoleptical characteristics **Colour:** strong straw yellow, powerful, crystal clear. **Bouquet:** toasted hints quite noticeable, with mature notes of citrus fruits reminding candied orange skin. **Taste:** consistent.

best dish combination Appetising dishes.



Tasting notes

"Oroluna" DOC Bianco di Pitigliano

grapes 50% Trebbiano, 30% Vermentino, 20% Chardonnay

production area Pitigliano (GR), Tuscany

vinification and maturation Fermentation in stainless steel for 10 days at controlled temperature (16° C). Refining in stainless steel for 4 months, further refining in bottle for 2 months.

organoleptical characteristics **Colour:** bright yellow. **Bouquet:** intense and persistent, characterized by floral and fruity notes, are distinguished notes fisheries and tropical fruits. **Taste:** Lively and fresh good harmony and long persistence.

best dish combination Cheese and Fish.



Tasting notes

"Solechiaro" IGT Maremma Toscana Bianco

grapes 100% Vermentino

production area Pitigliano (GR), Tuscany

vinification and maturation Fermentation in stainless steel for 10 days at controlled temperature (18° C). Refining in stainless steel for 4 months, further refining in bottle for 2 months.

organoleptical characteristics **Colour:** yellow with green reflections. **Bouquet:** good intensity and persistence, characterized by floral notes. They differ broom and jasmine notes. **Taste:** Lively and harmonious enveloping long persistence on the palate.

best dish combination Fish Dishes.



Tasting notes

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R o c c a c c i a

"Poggio Cavalluccio" IGT Maremma Toscana Rosso Ciliegiolo

grapes 100% Ciliegiolo

production area Pitigliano (GR), Tuscany

vinification and maturation Fermentation in stainless steel for 4-5 days at controlled temperature (28° C). Maceration with the skins for 10-15 days. Malolactic fermentation takes place partly in barriques. Refining in 100% new barriques for 15-18 months, further refining in bottle for 6 months.

organoleptical characteristics **Colour:** deep ruby red. **Bouquet:** fruity elements as redcurrant, blueberry and raspberry, nice fresh mint sensations and almond, hazelnut and resins fragrances. **Taste:** wrapping in the mouth, with excellently blended tannins.

best dish combination With many different foods, well balanced both in the fragrance and in the tasting component.



Tasting notes

"Fontenova" IGT Maremma Toscana Rosso

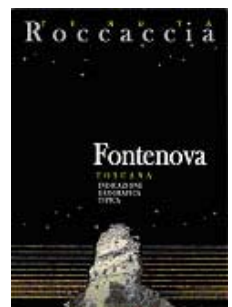
grapes 70% Sangiovese, 30% Ciliegiolo

production area Pitigliano (GR), Tuscany

vinification and maturation Fermentation in stainless steel for 4-5 days at controlled temperature (28° C). Maceration upon the skins for 8-10 days. Malolactic fermentation takes place partly in barriques. Refining in new barriques for 15-18 months, further refining in bottle for 6 months.

organoleptical characteristics **Colour:** purple red. **Bouquet:** hint of animal notes, pleasant where the fruit ripeness combines with an evolved spice. **Taste:** warm body, wrapping, with well integrated tannins.

best dish combination Spicy and appetising dishes.



Tasting notes

"Tenuta Rocccaccia" DOC Sovana Rosso

grapes 50% Sangiovese, 25% Ciliegiolo, 25% Alicante

production area Pitigliano (GR), Tuscany

vinification and maturation Fermentation in stainless steel for 4-5 days at controlled temperature (28° C). Maceration upon the skins for 8-10 days. Malolactic fermentation partly in barriques and partly in stainless steel. Refining in "second passage" barriques for 6-7 months, further refining in bottle for 1 month.

organoleptical characteristics **Colour:** purple. **Bouquet:** toasted hints, very evident, combined with liquorice scents and fresh and pleasant mint notes. **Taste:** juicy, elegant, fine tannins. Long and clear final.

best dish combination Tasty, spicy, of strong structure dishes.



Tasting notes

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R o c c a c c i a

"Aleatico" DOC Rosso di Sovana Riserva

grapes 100% Aleatico

production area Pitigliano (GR), Tuscany

vinification and maturation Grapes are harvested exclusively by hand and soon afterwards grapes are hanged at hurdles to dry for about 20 days. Pressing is soft and the obtained liquid is fermented in stainless steel tanks at controlled temperature (28° C for about 8-10 days). Malolactic fermentation takes place partly in stainless steel tanks and partly in barriques. Refining in wood for about 6/7 months, in bottle at least 1 month.

organoleptical characteristics *Color:* intense ruby red with a tendency to garnet red hints with ageing. *Bouquet:* defined, pleasant and intense, typical, highly aromatic. *Taste:* soft, velvety, initially sweet and generous, leaves space to a persistent sour cherry note, warm final.

best dish combination Dry patisserie enriched with chocolate, red fruit tarts.

Alc./Vol. 14.5%



Tasting notes

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VERONELLI 2010**
Veronelli Editore

Poggio Cavalluccio 2007	89/100	★★★★	
Fontenova 2007	89/100	♣	
Solechiaro 2007	86/100	★★★	DT
Oroluna 2007	85/100	★★★	DT

2009**Awards & Reviews****I VINI DI
VERONELLI 2009**
Veronelli Editore

Poggio Cavalluccio 2006	90/100	★★★★	DT
Solechiaro 2007	86/100	♣	DT
Oroluna 2007	85/100	★★★	DT

2009**Awards & Reviews****I VINI DI
VERONELLI 2008**
Veronelli Editore

Poggio Cavalluccio 2005	89/100	★★★	GB
Sauvignon 2006	87/100	★★★	GB
Chardonnay 2006	86/100	★★★	GB
Oroluna 2006	86/100	★★★	GB
Sovana Rosso 2005	85/100	★★★	GB

**I VINI D'ITALIA 2008**
L'Espresso Editore

Poggio Cavalluccio 2005	16.0/20	🍷🍷🍷🍷
Chardonnay 2006	14.0/20	🍷🍷🍷🍷
Sauvignon 2006	13.0/20	🍷🍷🍷🍷
Sovana Rosso Superiore 2005	13.0/20	🍷🍷🍷🍷

2006**Awards & Reviews****WINE SPECTATOR**
by James Suckling
gen-feb 2006

Poggio Cavalluccio 2003	88/100
Rosso Sovana 2003	83/100

**I VINI DI
VERONELLI 2006**
Veronelli Editore

Poggio Cavalluccio 2002	88/100	★★★
Sovana Rosso 2003	86/100	★★★
Chardonnay 2004	86/100	★★★
Bianco di Pitigliano '04	84/100	★★★

**VINI ITALIANI 2006**
L'Espresso Editore

Poggio Cavalluccio 2003	15.5/20	🍷🍷🍷🍷
Chardonnay 2004	15.0/20	🍷🍷🍷🍷
Sovana Rosso 2004	13/20	🍷🍷🍷🍷

**GUIDA DEI
VINI ITALIANI 2006**
Luca Maroni Editore

Neronotte 2001	82 IP
Poggio Cavalluccio 2002	80 IP
Sovana Rosso 2003	78 IP

**VINI D'ITALIA 2006**
Gambero Rosso
Slow Food

Poggio Cavalluccio 2002	🍷🍷🍷
Chardonnay 2004	🍷🍷🍷