



## **cineMAREMMA 2019**

### **AT ROCCA DI MONTEMASSI CINEMA UNDER THE STARS, GOURMET DINNERS AND FINE WINES**

*Three special summer events set to thrill you with the magic of the big screen  
under the starry Maremma sky!*

Montemassi (GR), June 2019. **Rocca di Montemassi** presents the 2nd annual '**cineMAREMMA**' event: **three unmissable evenings** dedicated to the Cinema and to the area's excellent food and wine, scheduled to run throughout the months of June, July and August 2019.

A landmark event for the summer in Maremma, the cineMAREMMA format was the brainchild of Giovanni Pellicci and Lorenzo Bianciardi (Al Cinema con Gusto), promoted and hosted by Rocca di Montemassi.

For the occasion, the Estate's gardens will become a **large open-air cinema**, where the setting sun, the fresh breezes from the sea and the sounds and scents of nature will contribute to creating a **unique atmosphere that is typical of the Maremma**.

In a totally relaxing ambiance, among the lush green of the vineyards and under a magical starry sky, spectators will have the opportunity to taste **the wines of Rocca di Montemassi**, combined with special menus created by the best Chefs in the area.

The **cineMAREMMA 2019** line up includes:

- **Thursday 27th June, at 7.30pm**: '**Sideways**', the famous film by Alexander Payne set amongst California's vineyards, with a menu created by **Chef Emilio Signori** from the restaurant '**Locanda La Luna**' (Tirli, Castiglione della Pescaia, GR).
- **Tuesday, 23rd July, at 7.30pm**: centre stage will be taken by the dishes of **Chef Giovanni Peggi** from the restaurant '**Marula**' (Follonica, GR), accompanying the film '**Lunchbox**' by Ritesh Batra, a culinary comedy with an all-female cast.
- **Tuesday, 20th August, at 7.30pm**: the dishes created by the **Chef Nicola Fantini** from the Restaurant '**Il Fanta**' (Gavorrano, GR), will be served during the film '**Chef, la ricetta perfetta**' by Jon Favreau. The film is the story of a chef who leaves his job in a prestigious Los Angeles restaurant to open his own restaurant on four wheels in Miami.

During the three evenings the audience will have the chance to taste a selection of **the wines of Rocca di Montemassi**. The tasting will showcase: **Calasole 2018**, a 100% Vermentino wine, **Syrosa 2018**, a rosé wine made with Syrah grapes and a small percentage of Sangiovese and **Le Focaiè 2017**, a blend of Sangiovese and other varieties grown on the estate - three very diverse expressions of the Maremma terroir that combines the intense aromas of nature and gentle sea breezes.

#### **INFO AND RESERVATIONS**

Reservation is obligatory and must be made by phone on (+39) 0564-579700 or by writing to [hospitality@roccadimontemassi.it](mailto:hospitality@roccadimontemassi.it).

The cost of the evening is € 30 per person.

*(In the case of adverse weather, the event will take place indoors within the Estate).*



## WINE TASTING

### CALASOLE 2018

Maremma Toscana DOC  
100% Vermentino

‘Calasole’ is the **name of the sea breeze** that comes up when **the sun begins to set** (*‘calar del sole’*) on the Maremma coast. Produced with 100% Vermentino grapes, a vine that typifies the area, the wine is fine-tuned exclusively in stainless steel to preserve and emphasize its **fresh varietal aromas**.

### SYROSA 2018

Tuscan Maremma DOC  
Syrah with a small percentage of Sangiovese

The name encapsulates the grape variety (**Syrah**) and the type of wine (**rosé**). The early harvest and **softly-pressed** grapes allow for the extraction of a **light pink colour** and **delicate tannins**.

### LE FOCAIE 2017

Tuscan Maremma DOC  
90% Sangiovese and 10% of other varieties grown on the estate

The **fire** and **vigour of youth** in this **Tuscan red** made mostly with Sangiovese grapes is reflected in its name, which refers to the **firestone** (*‘pietre focaie’*) found widely across the Maremma area. It has captivating **spicy notes**, a **soft, rounded mouthfeel** and is **highly enjoyable on the palate**.

## PRESS NOTES

*Owned by the Zonin family since 1999, Rocca di Montemassi stretches out towards the ‘Colline Metallifere’ (Metalliferous Hills) on one side and towards the Tyrrhenian Sea on the other. The Estate extends for some 430 hectares, 180 of which are vineyards. The light, the ideal temperature ranges and the diverse soil types – rich in mineral deposits, iron and clay – create an ideal terroir for various different vines, from the typical Vermentino and Sangiovese to international varieties, such as Syrah, Viognier, Merlot, Cabernet Franc and Cabernet Sauvignon. This picturesque corner of Tuscany yields wines with great character and aromatic intensity, such as Rocca di Montemassi, which is the Estate’s cru, Le Focaie, Calasole and Syrosa.*

*The indomitable spirit and untamed spirit of Rocca have also inspired the creation of a Gin dedicated to Imperiale, the legendary bull of the Maremma. Alongside wine production, the Estate has also developed and produces ancient varieties of grains (cereals) in addition to breeding the prestigious Maremma cow and has launched its experimental vegetable garden, projects that have come together to create the first Tuscan ‘WINE FARM’.*

*There is also a ‘Museo della Civiltà Rurale’ (Museum of Rural Civilization) on site, which in 2018 became part of the Rete Museale della Provincia di Grosseto – Musei di Maremma (a network of museums in the Province of Grosseto dedicated to the Maremma area ([museidimaremma.it](http://museidimaremma.it))).*

*The Managing Director of the Estate is Alessandro Gallo.*



## **For information**

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