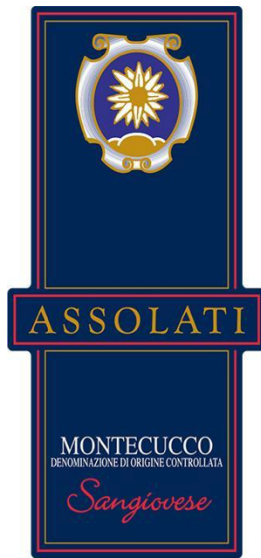


Assolati Montecucco Sangiovese



In the southern part of the Maremma, a Tuscan region that is relatively large and varied, lies the mountainous DOC of Montecucco, which is favored with volcanic soils that contribute to the local wines' depth and minerality. The Giannetti family has been running Assolati for several generations and is well-versed in the traditions of Montecucco. The current generation, Silvia and Luca, were raised on the farm and Luca was educated at the University of Florence. They have introduced organic practices, ushering in a new era of modernity while maintaining their family's traditions and producing luscious Sangiovese wines, true to Montecucco and Tuscany.

Appellation Montecucco DOC

Varietals 95% Sangiovese, 5% Colorino and Ciliegiolo

Production 4,000 bottles

Soil Medium texture clay, pebbles, schist and tuff

Exposure Southwest

Vineyard Age 8-16 years

Pruning Spurred Cordon

Harvest Manual

Vinification Controlled-temperature fermentation in stainless steel tanks for 20-22 days, followed by 12-18 months in French oak barrels of 20, 10, and 4 hectolitres and bottle aged for a minimum of 2-4 months.

Tasting Notes Light fruit notes such as strawberry and cherry are balanced by fine tannin and depth. This is the ideal Sangiovese for a [porterhouse steak "Florentina"](#) or any manner of Italian dishes with richer flavors.

Alcohol 14%

