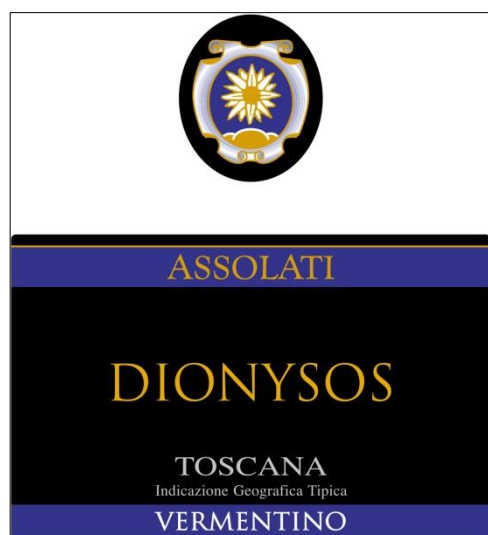


Assolati

Toscana Vermentino “Dionysos”



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	Toscana IGT
Varietals	100% Vermentino
Location	Montecucco
Production	4,000 bottles / year
Soil	Medium texture clay, pebbles, schist and tuff
Exposure	South
Vineyard Age	7 years
Pruning	Guyot
Harvest	Hand Picked
Alcohol	13.25%
Sugar	1.48 g/l
Acidity	5.6%

Vinification Controlled-temperature fermentation in stainless steel tanks. No malolactic fermentation.

Tasting Notes Slight tropical notes of pineapple and mango envelop a mid-palate minerality and citrusy finish. A richer style Vermentino, this is ideal with "frittura" such as fried calamari or oysters.



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