

Assolati Montecucco Rosso



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 85% Sangiovese
5% Cabernet
15% Colorino and Ciliegliolo

Location Montecucco

Production 4,660 bottles

Soil Medium texture clay,
pebbles, schist and tuff

Exposure Southeast

Vineyard Age 5-8 years

Pruning Spurred Cordon

Harvest Manual

Vinification Controlled-temperature fermentation in stainless steel tanks for 15-18 days. Aged 2-3 months in French oak barrels and 4-6 months in bottle.

Tasting Notes Medium-bodied, with bright red fruit and floral notes that are complimented by easy-going tannins and a savory, herbal finish. Serve with pork chops, [four cheese pizza](#), or [minestrone soup](#).

Alcohol 14%



Langdon
Shiverick
Imports