



AZ. SASSETTI LIVIO
PERTIMALI

Fili di Seta IGT



Denomination IGT

Varietal 60% Sangiovese Grosso (Brunello), 40% Cabernet Sauvignon

Harvesting Only by hand, end of September

Training System Spurred Cordons

Planting Density 7000 per acre

Wine-making Grapes gently crushed and fermented in stainless steel tanks at a controlled temperature of 28°- 29°C; maceration for 15-20 days.

Ageing 36 months in 33hl Slavonian oak barrels for the Sangiovese and 24 months in 5hl Slavonian oak barrels for the Cabernet Sauvignon, 6 months bottle refinement

Soil Calcare e Argilla

Alcohol by Volume 13%

Bottle Formats 750ml,

Tasting Notes Ruby red color. A concentration of black cherry, vanilla, chocolate and tobacco. A structured wine, with a full, creamy palate.