



AZ. SASSETTI LIVIO
PERTIMALI

Rosso di Montalcino DOCG



Denomination Rosso di Montalcino DOC

Varietal 100% Sangiovese Grosso (Brunello)

Harvesting Raccolta manuale fine Settembre

Training System Cordone Speronato

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 10-15 days.

Ageing 6 months in stainless steel tanks, 6 months bottle refinement.

Soil Clay and Limestone

Alcohol by Volume 13%

Bottle Formats 750ml,

Tasting Notes Ruby red color with purple hues. Deep black plum, cassis, violet, fresh dark earth and herb flavors flow on a silky palate to a deliciously long, velvety finish.