



ASSOLATI

PROFILE

In the southern part of the Maremma, a large region in Tuscany, lies the mountainous DOC of Montecucco, which is known for its 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-based wines, true to Montecucco and Tuscany.

SPECIFICATIONS

Wine: Montecucco Sangiovese

Varietals: 95% Sangiovese, 5% Colorino and Ciliegiole

Appellation: Montecucco DOC

Exposure: Southwest

Soil: Medium texture marl and tuff

Vineyard Age: 8-16 years old

Harvest: Manual

Pruning: Spurred cordon

Agricultural Method: Organic 

Production: 4000 bottles

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: 15%



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