



# 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 Riserva

**Varietals:** 100% Sangiovese

**Appellation:** Montecucco DOC

**Exposure:** Southwest

**Soil:** Medium texture marl and tuff

**Vineyard Age:** 40 years old

**Harvest:** Manual

**Pruning:** Spurred cordon

**Agricultural Method:** Organic 

**Production:** 1400 bottles

**Vinification:** Controlled-temperature fermentation in stainless steel tanks for 20-22 days followed by a minimum of 18 months in French oak barrels and bottle aging for 6-7 months.

**Alcohol:** 15%



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