



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 Rosso

Varietals: 85% Sangiovese, 15% Colorino and Ciliegiolo, 5% Cabernet

Appellation: Montecucco DOC

Exposure: Southeast

Soil: Medium texture clay, pebble, schist and tuff

Vineyard Age: 5-8 years old

Harvest: Manual

Pruning: Spurred cordon

Production: 4460 bottles

Agricultural Method: Organic 

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: 15%



“ The Giannetti family has been running Assolati for several generations and is well-versed in the traditions of the region. ”



SHIVERICK IMPORTS • from vine to glass for more than 30 years

www.shiverick.com • shiverick@shiverick.com