



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.

ASSOLATI

Afrodite

TOSCANA
Indicazione Geografica Tipica

Rosato

SPECIFICATIONS

Wine: Toscana Rosato "Afrodite"

Varietals: 100% Sangiovese

Appellation: Toscana IGT

Location: Montecucco

Exposure: Southwest

Soil: Clay, pebbles, schist

Vineyard Age: 10 years old

Harvest: Manual

Pruning: Guyot

Production: 1700 bottles

Agricultural Method: Organic 

Vinification: Controlled-temperature fermentation in stainless steel tanks. No malolactic fermentation..

Alcohol: 12.5%

Acidity: 6.5 g/l

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