



Sasso Dante

Brunello di Montalcino DOCG

The special location of the Sasso Dante vineyards enables the production of a very elegant Brunello, from Sangiovese grapes picked by hand with great care. Its main characteristics, in particular the distinctively intense fragrance, the prompt and harmonious roundness of tannins, and the long aftertaste, are the result of the noteworthy microclimatic position of the originating vineyards.

Production area: Montalcino

Vineyards exposure: South-West

Vine training: Spurred cordon

Altitude: 350-500 metres

Grapes: 100% Sangiovese grosso

Harvesting: End of September; hand picked in crates

Vinification: Pre-maceration at a temperature of 12°C (53°F) for 8 days; fermentation at 28°C (82°F) in temperature controlled steel tanks; caps punched down with automatic hydraulic rakes system

Ageing: In Slavonian oak barrels from 30 - 60 to 100 hl capacity for 30 months

Bottle refining: At least 4 months

Color: Intense ruby red

Scent: Fine, ample, red fruits with notes of flowering grapes, and lavender

Taste: Dry but soft, full bodied, velvety tannins, very persistent and capable for a long ageing

Longevity: 30 years

Matches with: Red, roasted meat, seasoned cheese and truffles.