



# SASSARELLO

## I.G.T. 2015

*SUPERTOSCANO DA UVE PRODOTTE  
 IN MONTALCINO*



Produced and bottled	Montalcino - Siena (Italia)
Grape varieties	50% Sangiovese grosso di Montalcino 25% Cabernet-Sauvignon 25% Merlot
Soils profile	-
Vineyard altitude mt.	-
Vine density per hectare	-
Training system	Spurred Cordon
Harvest period	Last week of September, first week of October
Grape-harvesting	Exclusively manual
Grape production	Maximum 80 q. per hectare
Vinification	In steel tanks with controlled temperature for 15/20 days
Ageing	In big oak barrels and barrique for minimum 24 months
Bottel ageing - Refining	-
On the market	Minimum after 3 years from the grape-harvesting
Year's production	70.000 bottles
Colour	Intense ruby red
Bouquet	Parfum: characteristic, intense, wild fruits, spices
Flavour	Dry, warm, full bodied and harmonic
Alcohol by vol.	13,50%
Total acidity in tartaric acid	5,21
Dry extract	32,40
Sugar residual	Less 1,00
Bottle	Bordolese europea x lt. 0,750
EAN code for bottle	8016179410108
Carton contents	6 bottles
EAN code for carton x6	8016179410352



**92**  
PTS

JAMES SUCKLING

Red cherry compote, dried herbs and spices. Full body, ripe and juicy tannins and a succulent finish. Drink now.