



LA SPINETTA SASSONTINO RISERVA TOSCANA I.G.T. 10 YEAR RELEASE



The Sassontino is a pure expression of Sangiovese from 45-year-old vines, allowed to age slowly at the winery for a full ten years before its release to market. This is an incredibly fine and elegant illustration of the quintessential Tuscan grape with red and blue berry aromas followed by crushed rocks, balsam herb and licorice. The vineyard site is characterized by loose, sandy soils with a notable presence of ocean sediments, contributing to the aromatic purity and finesse of the final result. Rich and dense, a delightful vibrancy gives this Riserva a gracefulness that will continue to evolve for many years.

Grape variety:	100% Sangiovese
Alcohol content:	14% by volume
Production:	10,000 bottles
Average yield per ha:	2,000 bottles/ha
First vintage:	2003
Vineyard:	Casanova, Terricciola, Tuscany, south exposure
Soil type:	Calcareous, containing ocean sediments
Vine age:	38 years old
Altitude:	250 m
Time of harvest:	Middle of September
Cellar location:	La Spinetta Casanova, Tuscany
Fermentation:	Alcoholic fermentation for 6 – 8 days in roto fermenters at controlled temperature, malolactic fermentation in oak
Aging:	Aging in medium toasted French oak for 12-14 months
Bottling:	Transfer to stainless steel vats for 3 months before bottling, aging in bottles for 8 years, no filtration or clarifying
Release:	10 years after harvest

