



Sasso di Sole Winery





Characteristics

- Tannins & acidity range from moderate to high with fruity tones.
- A wide range of scents & flavors such as clove, cherries, red plum, strawberry, fig, leather, dried roses, floral, cinnamon, chestnut, violet, tobacco, clay, brick, tomato, thyme or oregano.
- There are at least 14 varieties of the Sangiovese grape.



SANGIOVESE

- It is Italy's most planted single grape variety. It comprises 67% of the Tuscan vineyard acreage and is the main grape in 25 DOC(G)'s of Tuscany.

History

- Sanguis Jovis, "the Blood of Jove."
- First historical mention of the grape in 1590.
- Sangiovese gained widespread attention throughout Tuscany in the 18th century.

- In the wines of Chianti, Brunello di Montalcino and Vino Nobile di Montepulciano, Sangiovese would experience a period of popularity in the late 19th and early 20th century.

- 1970's- Super Tuscans

Sangiovese Grosso

- Considered to be superior to the Sangiovese Piccolo.
- Slow and late to ripen, which gives a rich, alcoholic and long-lived wine.





2018 ROSSO DI MONTALCINO DOC

Appearance:
Intense ruby red.

Nose:
Intense, persistent, fine, flowery,
fruity.

Grape:
100% Sangiovese Grosso

Region:
Montalcino

Serving Temperature:
18° C (64.4° F)

Taste:
Dry, warm, soft, quite fresh, quite
tannic, sapid, with body, intense,
persistent, fine.

Notes:
From grapes grown at 280-320
meters (919-1050 feet) above
sea level. Harvested the third
week of September.

Pairings:
Ragu (meat sauce), white and red
grilled meat, Italian cold cuts,
medium-aged cheese.

Drink by:
It can be aged up to 10
years. It will reach its peak
in the next two or three
years.

