



**AZ. SASSETTI LIVIO**  
**PERTIMALI**

## Brunello di Montalcino DOCG



**Denomination** Brunello di Montalcino DOCG

**Varietal** 100% Sangiovese Grosso (Brunello)

**Harvesting** Hand-made, in the end of September

**Training System** Spurred Cordon

**Planting Density** 7000 per acre

**Wine-making** Grapes gently crushed and fermented in stainless steel tanks at a controlled temperature of 28°- 29°C; maceration for 10-15 days

**Ageing** 36 months in 33hl Slavonian oak barrels, 6 months bottle refinement.

**Soil** Clay and Limestone

**Alcohol by Volume** 14%

**Bottle Formats** 750ml, 1,5 L, 3 L, 5 L, 20 L

**Tasting Notes** Intense ruby red color. Dark fruits of black cherry, blackberry, plum and with sweet spices. Elegantly structured with a fresh acidity and elegant, smooth, tannins.