



ENOCLASSICA

selection

Brunello di Montalcino Vasco Sassetti DOCG

Producer Vasco Sassetti Srl

Winemaker Claudio Gori

Estate Founded 1985

Country Italy

Region Tuscany

Appellation Brunello di Montalcino DOCG

Grape Varietal 100% Sangiovese Grosso

Soil Composition Mix of galestro, schist and clay

Elevation 250 meters

Fermentation Method 20 days of maceration in stainless steel vat at temperature controlled

Aging 48 months in large oak barrels

Alcohol Content 14%

Tasting Notes All this to make a wine that over the years, maintaining unchanged the characteristics of the bouquet of spice, licorice with fund of black cherry ripe. Austere with a good load of tasty ripe tannins that give the fruit its an important structure. Color ruby red with shades of light amber.

