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# ENOCLASSICA

## selection

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### Rosso di Montalcino DOC

**Producer** Vasco Sassetti Srl

**Winemaker** Claudio Gori

**Estate Founded** 1985

**Country** Italy

**Region** Tuscany

**Appellation** Rosso di Montalcino DOC

**Grape Varietal** 100% Sangiovese Grosso

**Soil Composition** Mix of galestro, schist and clay

**Elevation** 250 meters

**Fermentation Method** 15 days of maceration in stainless steel vat at temperature controlled

**Aging** 12 months in large oak barrels

**Alcohol Content** 13.5%

**Tasting Notes** Fresh aromas, ripe cherry syrup still recognizable, pleasant scent of wood in the background.  
The body is good, nice, fat and ripe, yet elegant with soft tannins.  
Classic color of ruby red Sangiovese, with excellent intensity.

VASCO SASSETTI

ROSSO di  
montalcino  
DENOMINAZIONE DI ORIGINE CONTROLLATA

2007

