



# VERRAZZANO

## Sassello

Sassello represents the highest expression of the terroir-vine binomial, where Sangiovese creates a unique wine with a deep and impenetrable colour of an intense ruby red, enhanced by purple overtones. The fragrance is fine and intense, wide and persistent, and offers a variety of fruity notes including cherries, blackberries, raspberries underlined by hints of oak and vanilla. The taste is elegant and complex with closely woven tannins both smooth and pleasant joined to notes of fruit and spice, oak and vanilla, with an equally pleasant and long finish.

**Typology:** I.G.T Supertuscan



**Grapes varieties:** 100% Sangiovese

**Alcohol:** 14,00% vol

**Production area:** Greve in Chianti

**Soil:** prevalence of limestone

**Harvesting:** done by hand

**Vinification:** fermentation in small quantities (50 hl. each) at a controlled temperature with a maximum of 30°C, a maceration period of about 15 days with delicate pumping over and fulling.

**Fining:** obtained in Chateau lièe type barriques (75% Allier - 25% Vosges) for a period of 18 months, followed by a min. 6 months refining in bottles.

**First vintage:** 1982

**Annual production:** 18.000 bottles

**Sizes:** 750 ml - 1,5 lt

**Coupling:** roast, game and ripe cheese

**Serving temperature:** 18-20 °C

