

IL GRAPPOLO

LOCATION:

Italy > Tuscany
> Brunello di Montalcino DOCG

VARIETY:

Sangiovese

WINEMAKER:

Stefano Tofanelli



SCIENCE

ABV: 14.3%

SUGARS: < 1 g/l

TOTAL SO₂: < 70 ppm

TOTAL ACIDITY: -

Brunello di Montalcino “Sassochetto” 2010

EXPERIENCE

NAME: Sassochetto translates as the “little stone,” a reference to the rocky soils of the Piano Nero vineyard.

CHARACTER: A structured vintage that is just coming into its prime with wild cherry, clove, licorice, and pipe tobacco joined by fine-grained tannins and a sophisticated finish.

ENJOY WITH: For refined meat dishes, steak, lamb, and roasted meat. Also good with hearty pastas like lasagna. Serve with mature Parmigiano Reggiano or Ragusano cheeses.

BEST RESULTS: Serve at 58-62° F, a delicate decant, for 30 to 45 minutes.

EXPRESSION

FERMENTATION & EXTRACTION: Fermentation in open, conical vats with native yeast and temperature control for 3 weeks. Malolactic fermentation takes place in oak.

ELEVAGE: Aged a minimum of 30 months in mostly Slavonian oak barrels with some French barrique followed by refinement in concrete. 6 months in bottle before release, with at least 5 years total aging.

FINING & FILTERING: With years of aging before bottling, only a light filtration is necessary to remove large solid particles. Vegan.

SULFUR: Very small amounts of sulfur used only when necessary.

SOURCE

FARMING: Sustainable practices using only organic fertilizers, no herbicides, with only copper and sulfur used instead of fungicides except in extreme conditions. Legumes are planted in the fall for soil health.

LAND: 3 hectares in Sant'Angelo in Colle. South facing slope at 1,000 ft. a.s.l. with rocky calcareous soils.

VINE: Vine age is 20-30 years old.

HARVEST AND PRODUCTION: 750 cases produced from hand harvested, estate fruit.

