



**SASSIA DI ALBERETO  
SANGIOVESE DI TOSCANA IGT**

Type: Red  
Category: Dry  
Denomination: IGT

*This wine is a typical Sangiovese, which undergoes a lengthy aging in French oak kegs (Allier and Vosges) in line with the tradition of the great noble Tuscan wines. The strength, balance and delicacy of this wine make it the ideal companion to any kind of roast meat, game and seasoned cheeses. It is best served at 18°-20° C. For best result uncorking should take place one hour prior to drinking.*

Vine variety:  
100% Sangiovese

Soil:  
calcareous and poor, mainly lime, marly and rather permeable

System of growing:  
On spurred ridge

Wine-making:  
by classic method for reds, with longer steeping and division of wine obtained from pressing of the dregs of grapes. This last process is carried out in a static condition with no chemical additives

Fermentation:  
alcoholic fermentation is carried out at a controlled temperature; malo-lactic fermentation takes place later in the year (typically December) by heating up the wine-cellar

Evolution:  
2 months in stainless vats; 12 months in barriques, 4 months in the bottle

Barriques casks/kegs:  
Allier and Vosges type in the defined percentage

Technical data:  
Alcohol 13,50% Vol. Total acidity 5,5 g/l.