



SASSETTI PERTIMALI

Tuscany-Veneto

The persuasive charm and attentive embrace of the Sassetti family lures one to the vineyards, cellar and people who have farmed some of Montalcino's finest vineyards for over a century. Four generations of the Sassetti family have made wine in Montalcino. Livio worked the historic property through the late 1970s, then purchased the 16 hectare vineyard of the now-famous Podere Pertimali. The Podere is in the Montosoli area, north of Montalcino, a particularly well-known area for the cultivation of the Sangiovese grape. In 1967, Livio was among the founders of the Consorzio del Brunello di Montalcino, which was the same year the DOC(G) system was written into law. In 1968 he built a terracotta wall in his cellar to preserve the old vintages of the wines produced by the family. Today, that collection consists of almost 1,000 bottles, including a bottle dated to 1915.

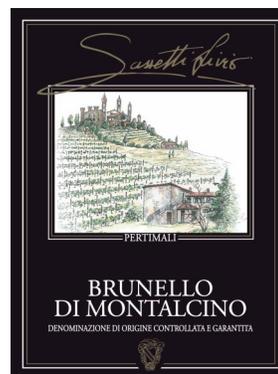
Montosoli is a rounded outcropping with 360-degree exposures, and the Sassetti family's holding faces southeast. Montosoli is arguably the finest place to grow Sangiovese in the world, and the marl, clay and sandy soils at 900 feet elevation are among the very finest slices of the hill.

In 1999, the Sassetti family acquired property in the Maremma, La Querciolina, within the Montecucco DOC. More recently, they have begun working with a small property in Colle Argento, in the Valdobbiadene Prosecco DOCG region.

Today the estates are managed by Lorenzo Sassetti, Livio's son, fourth generation family member and acclaimed winemaker. He is joined by his wife Sabina and together they passionately uphold the family name and reputation.

All of Lorenzo's wines have deep roots in their respective terroirs, showcasing his willingness to preserve their traditional features. The estate of Sassetti Pertimali honors the 'classical' proportions of the Sangiovese grapes. The wines are invigorating, aromatic, powerful styles that dance on the palate rather than attack it with blunt force. Livio Sassetti's "Pertimali" Brunello di Montalcino is a collector's wine. A benchmark.

- The Livio Sassetti family's legacy of wine-growing and winemaking stretches four generations at 300 meters in Montalcino.
- Livio co-founded the Consorzio del Brunello di Montalcino in 1968, the same year that the DOCG system debuted.
- 12 hectares of vineyards in Montalcino and 12 hectares of vineyards in Montecucco in Tuscany.
- 3.5 hectares of vineyards in Valdobbiadene in the Veneto.
- Lorenzo Sassetti, Livio's son, carries on the passionate care and winemaking and shares management of the 3 estates with his wife, Sabina.
- All vineyards and wines are organic, and only indigenous yeasts used in fermentations.
- Classically proportioned Brunellos that define the style and dance on the palate.



W INES

Brunello di Montalcino DOCG
 Brunello di Montalcino DOCG "Dieci"
 Rosso di Montalcino DOC
 Montecucco Rosso DOC "La Querciolina"
 Prosecco Superiore Valdobbiadene DOCG Brut Colle Argento