

SASSETTI PERTIMALI

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. Montosoli's Cru status was given voice by several renowned estates, which have bottled vineyard designate wine there since the late seventies.

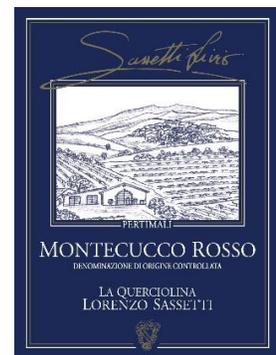
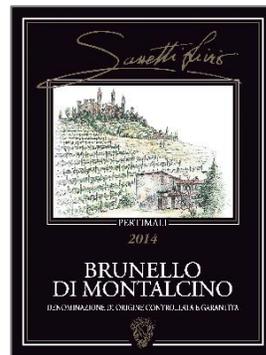
Livio has done little to change the traditional style of the estate. The vineyards have always been farmed organically, the wines tended and harvested by hand, and fruit picked at the apex of ripeness. Considered one of Montalcino's Grand Crus, the Podere Pertimali Sassetti wines are time tested classics from one of the founding fathers of Brunello di Montalcino wine. Their **Brunello di Montalcino DOCG** and **Rosso di Montalcino DOC**, both farmed in the same manner, are taken from different selections of the acclaimed, Brunello certified parcels.

In 1999, the Sassetti family acquired property in the Maremma, La Querciolina, within the Montecucco DOC. Thanks to their great passion and the use of cuttings from the original estate, the land was transformed into vineyards capable of producing Sangiovese and Cilieggiolo of the highest quality. From this vineyard they bottle **Montecucco Rosso**, a fresh and youthful Sangiovese. 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.

Lorenzo's aim is to hand-craft outstanding wines of great character, balance and elegance with an uncompromising commitment to quality, combining modern winemaking techniques with his family time-honored traditions. While the appellation's rules have changed to allow shorter times in cask and small barrels, the Sassetti Brunellos still develop for a full 36 months in Slavonian oak tonneau.

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.



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