

SASSETTI LIVIO PERTIMALI

Vinous Reviews by Eric Guido

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The Pertimali vineyards surround the winery in one single block, all located on the Montosoli hill in the northern part of Montalcino. For many years now, I've enjoyed the house's old-school, pleasurable rustic style, combined with fleshy primary fruit and balanced structure to match. That said, the style wasn't for everyone; yet there has been a noticeable uptick in purity over the past few years, all culminating with the 2016 Brunello di Montalcino - the best young wine I can remember ever tasting from this estate. Looking back to the prior vintage, the new releases also include the 2015 Riserva, made from a selection in the vineyards and then matured for forty-eight months in a combination of large Slavonian oak barrels and smaller casks. Even with all of the time that this wine spent in wood, its fruit is simply gorgeous, coming across as one of the most successful wines in its category. Lastly there is the introduction of their late release, cru Brunello from 2015, the Vigna del Mulino, sourced from a lower elevation site with unique soils rich in fossils and shells, many big enough that you can easily see them when walking through the rows. The 2015 makes for a good introduction to the wine, but I'm more excited to see what the 2016 might bring to the table.

2016 Livio Sassetti - Pertimali Brunello di Montalcino

If checking in early, make sure to give the towering 2016 Brunello di Montalcino from Pertimali plenty of time to stretch its legs. It's incredibly shy and backward upon first pulling the cork, coming to life nearly an hour later and never taking a step back from there on out. A beguiling display of spiced orange peels, sour cherry and mint pull you closer to the glass, where notes of cardamom, cinnamon, clove and sage reside. It's dangerously soft and supple at first sip with fleshy red fruits and sweet spices blanketing the palate; yet beneath this soothing mix, a complex web of minerals and fine tannin slowly saturate. That said, there's a lively bolt of acidity which maintains freshness in spite of the 2016's heroic structure. Inner florals resonate along with a hint of white pepper, as it tapers off with classic austerity. This is a gorgeous vintage for Pertimali. 2024 - 2040

97 points

2015 Livio Sassetti - Pertimali Brunello di Montalcino

Riserva

The 2015 Brunello di Montalcino Riserva struts its old-school stylings with a beguiling display of musky cherry and strawberry offset by damp earth tones, hints of cedar and mint. It's unbelievably soft and silky in texture, ushering in ripe red berry fruits laced in saline-minerals and savory spice, with building inner florals toward the close. Formidable structure awaits on the finish, yet the 2015 Riserva manages to maintain freshness, coming across as both structured for the long haul but also with enough primary appeal to warrant checking in on today. It's gorgeous. Tasted over the course of two days with consistent results. 2024 - 2034

95 points

2015 Livio Sassetti - Pertimali Brunello di Montalcino

Mulino

This is the first vintage of the 2015 Brunello di Montalcino Mulino from Pertimali, a lower-elevation cru that's noted for the high level of marine fossils found in its soils. Here I find a classic display of dried roses, black cherry, dusty earth and freshly-tanned leather. It envelopes the palate in fleshy textures offset by a mix of tart wild berries, zesty acids and savory spice, as building tension puckers the cheeks, seeding them with fine-grained tannins. This comes across as structured yet remarkably balanced, and it's a beautiful expression of the vintage. Lose your bottles in the cellar for two to three years, and then reap the rewards. 2024 - 2032

93 points