

# Sassetti Pertimali

## BRUNELLO DI MONTALCINO DOCG - 2015

REGION: ITALY - TUSCANY ITALY - VENETO



### SASSETTI PERTIMALI

For over a century, four generations of the Sassetti family have farmed and made wine in Montalcino. Livio worked the historic property through the late 1970s, then purchased the 16-hectare (39.53 acres) Podere Pertimali vineyard. The now-famous Podere is in the Montosoli area, north of Montalcino, an area recognized 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, with vintages dating back to 1915. Dedicated to the land, Livio has over time rehabilitated and expanded the vineyards, preserving the genetic heritage of the old vines and preserving the primigenial characteristics.

In 1999, the Sassetti family acquired La Querciolina a beautiful property located in the Maremma within the Montecucco DOC. They also work with a small

### GRAPES / SOILS

Wine	Blend	Vine Age	Soil Type	Vineyard Area ha or acres
Brunello di Montalcino DOCG	100% Sangiovese Grosso	Planted 1988 -2001	clay and sandy on top	29.7 acres/12 ha

### THE WINE

#### Vineyard Profile

- The Sassetti Pertimali vineyards are located in the Montosoli hills, north of Montalcino, a particularly well known area for the cultivation of Sangiovese
- The soils have a clay sublayer with a sandy topsoil layer
- Training systems are spurred cordon
- Planting density is 7000 vines per ha

#### Winemaker's Notes

Full-bodied, complex, elegant and well balanced, intense and refined fragrances with ripe fruit, violets, spices and minerality, with a long finish. Pair with red meats and homemade pasta.

#### Technical Information

- 100% Sangiovese Grosso (Brunello)
- Alcohol: 14%
- Grapes gently crushed and fermented in stainless steel tanks at controlled temperature of 82-84°F
- Maceration for 10 – 12 days
- Aged 36 months in 3000 liter Slavonian oak barrels
- Aged in bottle 12 months

## REVIEWS

### **Brunello di Montalcino DOCG – 2015**

#### **98 Points - [jamessuckling.com](https://www.jamessuckling.com), November, 2019**

There's something ethereal in the nose with flowers, cherries, strawberries and shitake mushrooms. Full body. This grows on the palate with super tannin and fruit structure. So much berry flavor and round, caressing tannins that fill your mouth. Tight at the end. This needs four to five years to show its true greatness. Try after 2023.

#### **92 Points - [Vinous](https://www.vinous.com), May, 2020**

Pertimali's 2015 Brunello di Montalcino is currently understated and youthfully poised, as peppery herbs are joined by young strawberry, with crushed stone minerality and earth tones. On the palate, silky textures usher in a ripe set of red fruits, carried well by juicy acids, and giving way to sweet spice and pretty inner floral notes. The finish is long yet maintains the wine's fresh and vibrant persona, as hints of fine tannin mingle with wild berries and a pinch of residual acids, making the mouth water. The 2015 may not be a Brunello for the ages, but it sure is very easy to like today. It's a beautiful wine. 2020 – 2028

#### **94 Points - [Wine Enthusiast](https://www.wineenthusiast.com), July, 2020**

Aromas of woodland berry, pine forest, truffle and dried herb emerge from the glass in this fragrant red. Full in weight but refined, the accessible palate offers dried cherry, black tea, star anise and a dollop of vanilla alongside polished tannins before a minty finish. Reflecting the hot vintage, it's already approachable but still offers good midterm aging potential. Drink 2021–2027

#### **94 Points - [Wine News](https://www.winenews.com), February, 2021**

WINE ALIGN:

*John Szabo's Benvenuto Brunello 2020 Report: The Seductive 2015s*

LIVIO SASSETTI-PERTIMALI 2015 Brunello di Montalcino

From northern Montalcino on the Montosoli hill and its starkly limestone-based soils, this is firm and edgy, ripe and fragrant Brunello from the Sassetti family, high-toned, with bold cherry fruit and a dusting of cacao powder. Like many vintages from Sassetti, there's a peppery-reductive edge born of that stony soil, some say mineral, yet extraction in this generous vintage was well-measured, making for a fine-boned wine, fresh in the Montosoli idiom, yet without hard edges. It's still at least 2-3 years from ideal drinking, and should also age magnificently, like the best of 2015. It will no doubt emerge as a thrilling wine in time. Best 2023-2040. Tasted February and December 2020. [WineAlign – Articles – John Szabo's Benvenuto Brunello 2020 Report: The Seductive 2015s](https://www.winealign.com/articles/2021/02/01/john-szabo-benvenuto-brunello-2020-report-the-seductive-2015s)  
(Canadian review)

#### **94 Points - [Wine Spectator](https://www.winespectator.com), March, 2021**

Rich and complex, this exudes ripe cherry, plum, floral, leather, iron and earth aromas and flavors. The refined tannins are beautifully integrated, and this feels almost approachable, yet there's still a light grip on the finish, so decant now or age a few more years. Better than previously reviewed. Best from 2024 through 2043. 5,000 cases made, 2,000 cases imported.

## GENERAL INFO

Country	Italy
Region	Tuscany, Veneto
Appellation(s)	Montalcino, Montecucco, Valdobbiadene
Proprietors	Lorenzo Sassetti & Sabina La Brusco Sassetti
Founded	late 1800s
Winemaker	Lorenzo Sassetti
Annual Production	13,250 9L cases
Farming (Sustainable, organic, biodynamic)	Following organic principles, not certified