

Sassetti Pertimali

BRUNELLO DI MONTALCINO DOCG - 2017

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

REVIEWS

Brunello di Montalcino DOCG – 2017

93 Points - © Wine Advocate, February, 2022

The Sassetti Livio Pertimali 2017 Brunello di Montalcino is quite bright and lifted with cherries and fresh fruits that pop from the glass. The primary intensity is radiant in this wine, setting it apart from many of its peers. It covers the palate with mid-weight intensity, nice acidity and silky tannins. The brightness you get here is so attractive now, so I see little reason to wait much longer before pulling this cork. 2024 – 2035

93 Points - Vinous, November, 2021

The 2017 Brunello di Montalcino makes itself known with a burst of dusty black raspberries, mentholated herbs, crushed ashen stone and dark flowery undergrowth. Silky-smooth and round in feel, it impresses with a cooling wave of mint-infused wild berry fruits mixed with balsamic spices and wood-smoked salts. While the 2017 doesn't have the weight and density you'd expect from such a young Pertimali, yet it makes up for it with grace and purity, leaving a light coating of tannins and minerals to mingle throughout the finale. In order to uphold their standards of quality, production was down by a whopping 50%. 2024 – 2027

– Unfortunately, the Livio Sassetti – Pertimali winery was one of the most devastated by the April frosts in 2017. However, what was left endured through the harsh summer months in the water-retaining soils of the Montosoli hill. Like other producers in this area, the early September rains and cooler temperatures that followed gave them an advantage, with ideal conditions that lasted until harvest, which started the last week of the month. Still, with healthy but ultra ripe fruit and thick skins, Lorenzo Sassetti chose to keep macerations short. In the end, combining the frost and other challenges of the year, the winery's production was down by 50%, and this was without making any Rosso or Brunello Riserva. The good news is that this traditional estate continues to show that the unevenness and variation of quality that once existed here is long, long gone. Today's wines are brilliant examples of Montalcino and Montosoli terroir, as were the many back vintages that were pulled from the cellar during my visit.

94 Points - jameessuckling.com, December, 2021

Black cherry and mushroom with some dried flower undertones. Full-bodied with fine velvety tannins and a juicy and succulent finish. The tannins are very polished for a 2017. Try from 2023 onwards.



92 Points - Wine Enthusiast, April, 2022

Floral aromas of violet mingle with underbrush, plum and a whiff of new leather. Full-bodied and enveloping, the concentrated palate offers fleshy black cherry, orange zest and ground clove before a licorice close. It's already rather accessible, with velvety if slightly drying tannins. Drink 2023–2029.

90 Points - Wine Spectator, June, 2022

An opulent style, this red exhibits cherry, berry, tobacco and oak spice flavors. Though fluid, this is firm, with a dense matrix of dusty tannins flexing on the earthy finish. Best from 2024 through 2039.
