

# Sassetti Pertimali

## BRUNELLO DI MONTALCINO DOCG MULINO - 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

### THE WINE

#### Vineyard Profile

The 2015 Mulino is the first vintage of a Brunello Cru coming from a single vineyard. It comes from the lowest-altitude Pertimali vineyard called "Mulino de' Diavoli" (literally the 'Devil's Mill'), since it is very close to a former grain mill, nowadays in ruin, that once belonged to the Diavoli family. Pertimali is a unique block of land, but this specific area is rich in fossils and minerals.

#### Harvest Notes

- Hand harvested from end September to early October
- Fermented in stainless steel tanks for 10-12 days at 83° F
- Aged 12 months in tank
- Transferred to 3000 liter, 8-10 year old Slavonian oak barrels to age for 36 months
- Bottle aged for 6 months

#### Winemaker's Notes

Deep and complex, with black cherry flavors and silky tannins. Rich and elegant.

#### Technical Information

- 100% Sangiovese Grosso grapes
- Alcohol: 14.5%
- pH: 3.5
- Residual Sugar: 1.3 g/l
- Acidity: 5 g/l
- Dry Extract: 30.5 g/l

### REVIEWS

#### Brunello di Montalcino DOCG Mulino – 2015

##### 94 Points - [jamessuckling.com](https://www.jamessuckling.com), November, 2020

Dried leaves, chocolate and licorice on the nose, followed by black olives. It's full-bodied with firm, focused tannins and a long, savory finish. Dark chocolate and crushed walnuts. Tar and hints of asphalt. Drink from 2023.

##### 93 Points - [Vinous](#), November, 2020

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

### 94+ Points - View From The Cellar, November, 2022

The 2015 vintage was the first that Lorenzo Sassetti crafted a single vineyard bottling of Brunello, with this wine hailing from the "Mulino de Diavoli" vineyard. This is one of the lower altitude vineyards owned by Pertimali and the wine is aged in stainless steel tanks for its first year of élevage, prior to being racked to ten year-old Slavonian oak botti for three more years of barrel aging prior to bottling. The 2015 Mulino offers up a superb bouquet of black cherries, plums, brown spices, roasted gamebird, a beautifully refined base of soil tones, cigar wrapper, woodsmoke and suave foundation of cedary oak. On the palate the wine is pure, full-bodied, focused and complex, with superb depth at the core, lovely soil undertow and grip, ripe, still fairly chewy tannins and a long, tangy and complex finish of impeccable balance. This is a stunning young bottle of Brunello! 2032 – 2075+

## 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