

# Sassetti Pertimali

## PROSECCO SUPERIORE VALDOBBIADENE DOCG BRUT COLLE ARGENTO - NV



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 property in Colle Argento located in the Valdobbiadene Prosecco DOCG region. Today, the estates are managed by Lorenzo Sassetti, Livio's son, fourth generation family member and

### GRAPES / SOILS

Wine	Blend	Vine Age	Soil Type	Vineyard Area ha or acres
Prosecco Valdobbiadene DOCG	100% Glera	Planted 2005	clay	8.65 acres/3,5 ha

### THE WINE

#### Vineyard Profile

Estate vineyards in Valdobbiadene DOCG in the Colle Argento, Veneto

- Vines planted 2005
- Soils: Clay, sand and limestone

#### Harvest Notes

- Hand harvested in beginning of September
- Cryomaceration process
- Alcoholic and sparkling fermentations in stainless steel tanks at controlled temperatures
- No added sugars
- Indigenous yeast only
- Fermented in tank 15 days

#### Winemaker's Notes

Pale straw-yellow color. Very fine and persistent perlage. The aroma is fruity, with hints of apples, citrus and grapefruit. It shows pronounced notes of acacia flowers. A fresh wine with great balance of acidity and texture.

#### Technical Information

- 100% Glera grapes
- Alcohol: 11.5%
- Residual sugar: 9.0 g/l

## REVIEWS

### Prosecco Superiore Valdobbiadene DOCG Brut Colle Argento – NV

#### 90 Points - Vinous, December, 2020

The NV Valdobbiadene Prosecco Superiore Brut wafts up a pretty showing of crushed green apple, ginger and dusty florals. It's dry and crisp yet with a vivid display of ripe melon and orchard fruits, perfectly contrasted by sharply focused acidity and a vibrant bead of fine bubbles. 2021 – 2023

#### 90 Points - [jamesuckling.com](https://www.jamesuckling.com), September, 2023

White peaches, glazed apples and white flowers with hints of honey to it. Easy and fresh with a medium body, foamy mousse and ripe stone fruit character. Floral on the finish. Drink now.

#### 90 Points - Vinous, December, 2023

The NV Brut Valdobbiadene Prosecco Superiore Colle Argento opens with a delicate blend of dusty florals, ginger and crushed apples. This contrasts finely-etched bubbles against sweet spice and lively acidity. It finishes remarkably fresh, classically dry and with medium length. Well done. (LOT# L811) 2023 – 2025

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## 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