

SANGIOVESE

Maremma Toscana DOC



GRAPES:	Sangiovese
PRODUCTION ZONE:	The Tuscan Maremma
ALTITUDE:	100 - 150 m (330 - 495 ft.) above sea level
TYPE OF SOIL:	Rich and deep, with a good clay content
TRAINING SYSTEM:	Spurred Cordon
PLANT DENSITY:	5.128 vines per hectare (2.075 per acre)
HARVEST PERIOD:	10th September - 30th September
ALCOHOL LEVEL:	13,50 % vol.
SERVING TEMPERATURE:	16 - 18 °C (61 - 64 °F)
RECOMMENDED GLASS:	A large glass, narrowing at the rim
AGING POTENTIAL:	4/5 years
BOTTLES PER BOX:	12
FORMAT (CL):	75 (25,3 oz) - 150 (50,72 oz)

Technical Information

Following traditional red wine vinification (with meticulous maceration on the skins) and the malolactic fermentation, the wine is aged for a brief but important period in small oak barrels.

Tasting Note

Its color is a bright ruby red. On the nose, it is clean and precise, with hints of morello cherries, wild berries and a moderate spiciness. On the palate it reveals a full and firm flavor, expressing all its intensity and elegance.

Food Matchings

Ideal with grilled red meats and BBQ, but also with cured meats or the traditional sheep's milk cheeses of Tuscany.



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SASSOREGALE SANGIOVESE

Bold without being heavy, this 100% Sangiovese is from the untamed Tuscan countryside.

WINERY BACKGROUND:

Our bold and untamed soul is represented by the boar that roams the area around our organically-farmed vineyards. In this area where nature remains in its pristine wildness, we are proud to grow and make top-quality authentic Sangiovese.

The Sassoregale estate is located in the province of Grosseto. No metaphor is over the top when it comes to describing a wine that comes from 94 acres of vineyards surrounded by a virgin forest that to this day retains its rugged beauty. This is an area where the light of the Tyrrhenian Sea strengthens the vines, and the sea breeze takes the edge off the strong summer sun. We take special care in our vineyards to ensure sustainability of the environment, the vineyard, and cellar. The result is a wine that is bold with all of the aromas and flavors of the Mediterranean landscape.

VINEYARDS & WINEMAKING DETAILS:

Our Sangiovese is planted across two vineyards: *Vigneto Centralina*, which sits at an altitude of 150 sloping up to 170 meters (500 to 550 feet) on clay and stones in the soil, and *Vigneto Boschetto* at 150 meters (500 feet) with more sand and silt. The warm and dry local conditions means that our vines have



to push their roots down deep to unlock water during the growing season, and this equable Mediterranean climate means that we can easily farm using only certified organic products in the vineyard.

Our winemaker is looking for bright, Morello cherry aromas and flavors blended with firm but rounded tannins, and this profile is usually achieved in mid- to late September. The crushed grapes are fermented in stainless steel at warmer temperatures of 22-26°C (72-78°F) for optimal extraction of color and structure. The wine is matured in older large oak botti (the use of larger barrels allows better retention of pure fruit flavors, while allowing tannins to soften).

TASTING NOTES & FOOD PAIRING SUGGESTIONS:

Sassoregale Sangiovese is a full-bodied red wine with flavors of wild berries and spice. The bold flavors do not overstate our drinkability and well-balanced character. Perfect to enjoy on its own with friends, Sassoregale is a natural choice for hearty dishes like panko-crusted beef tenderloin with green mole and five-spiced corn, grilled calamari with smoked paprika aioli or traditional cuisine like ravioli stuffed with spinach and fresh ricotta dressed in a meat sauce made from wild boar.

GRAPES: 100% Sangiovese

ORIGIN: Maremma Toscana (untamed country of Tuscany)

CLIMATE: Classic Mediterranean, warm and dry

DOMINANT SOIL TYPE: Rich and deep, with a good clay content

MIN/MAX ELEVATION: 150-170 meters (500-550 ft)

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