

Sassi Dautore

DOC MAREMMA TOSCANA

NAME:	DOC Maremma Toscana Sangiovese
AREA OF PRODUCTION:	Massa Marittima (Grosseto) Tuscany
SOIL TYPE:	Metalliferous, clayey and chalky, rich in trace elements
GRAPE VARIETIES:	85% Sangiovese, 15% Alicante
ALTITUDE:	285 mt Above Sea Level
EXPOSURE:	South – South East
SYSTEM OF TRAINING:	Spurred Cordon
PLANT DENSITY:	5200 vines per hectare
YIELD PER HECTARE:	60 quintals
GRAPE HARVEST:	First half of september
VINIFICATION:	In steel vats for 10 days at a controlled temperature
MALOLACTIC FERMENTATION:	Carried out

REFINING: Approximately 30% of the total spends 3 months in new barriques and then blending takes place and further refining of the whole occurs in steel for a further 3 months. It is then bottled and further aging takes place in the bottle prior to marketing

COLOUR: Ruby red with youthful violet reflections

AROMA: Fresh and intense, of small red fruits with hints of sweet violet and spices

FLAVOUR: Good taste structure, well proportioned palate, full-bodied with a soft velvety tannin remarkably long aftertaste

ABV: 14% Vol.

SERVING TEMPERATURE: Recommended at 16-18 Degrees C.

PAIRINGS: Suitable with flavoursome cheeses, charcuterie and grilled meats

ANNUAL PRODUCTION: About 10.000 bottles

