

Sassi Dautore

DOC MAREMMA TOSCANA SANGIOVESE

<i>NAME:</i>	<i>DOC MAREMMA TOSCANA SANGIOVESE</i>
<i>AREA OF PRODUCTION:</i>	<i>MASSA MARITTIMA (GROSSETO) TUSCANY</i>
<i>SOIL TYPE:</i>	<i>METALLIFEROUS, CLAYEY AND CHALKY, RICH IN TRACE ELEMENTS</i>
<i>GRAPE VARIETIES:</i>	<i>85% SANGIOVESE, 15% ALICANTE</i>
<i>ALTITUDE:</i>	<i>250 M ASL</i>
<i>EXPOSURE:</i>	<i>SOUTH/SOUTH EAST</i>
<i>SYSTEM OF TRAINING:</i>	<i>SPURRED CORDON</i>
<i>PLANT DENSITY:</i>	<i>5200 VINES PER HECTARE</i>
<i>YIELD PER HECTARE:</i>	<i>60 QUINTALS</i>
<i>GRAPE HARVEST:</i>	<i>FIRST HALF OF SEPTEMBER</i>
<i>VINIFICATION:</i>	<i>IN STEEL VATS FOR 10 DAYS AT A CONTROLLED TEMPERATURE</i>
<i>MALOLACTIC FERMENTATION:</i>	<i>CARRIED OUT</i>

<i>REFINING:</i>	<i>APPROXIMATELY 30% OF THE TOTAL SPEND 3 MONTHS IN NEW BARRIQUE AND THEN BLENDING TAKES PLACE AND FURTHER REFINING OF THE WOLE OCCURS IN STELL FOR A FURTHER 3 MONTHS. IT IS THEN BOTTLED AND FURTHER AGING TAKE PLACE IN THE BOTTLE PRIOR TO MARKETING.</i>
<i>COLOUR:</i>	<i>RUBY RED WITH YOUTHFUL VIOLET REFLECTIONS</i>
<i>AROMA:</i>	<i>FRESH AND INTENSE, OF SMALL RED FRUITS WITH HINTS OF SWEET VIOLET AND SPICES</i>
<i>FLAVOUR:</i>	<i>GOOD TASTE STRUCTURE, WELL PROPORTIONED PALATE, FULL BODIED WITH A SOFT VELVETY TANNIN REMARKABLY LONG AFTERTASTE</i>
<i>ABV:</i>	<i>14,5% VOL.</i>
<i>SERVING TEMPERATURE:</i>	<i>RECOMMENDED AT 16-18° C</i>
<i>PAIRINGS:</i>	<i>SUITABLE WITH FLAVOURSOME CHEESES, CHARCUTERIE AND GRILLED MEATS.</i>
<i>GLASS:</i>	<i>RECOMMENDED A FLARED WINE GLASS IN ORDER TO ALLOW CORRECT OXYGENATION AND OLFACTORY PERCEPTION</i>

