



**AZ. SASSETTI LIVIO**  
**PERTIMALI**

## Brunello di Montalcino 2007 "DIECI" DOCG



**Denomination** Brunello di Montalcino DOCG

**Varietal** 100% Sangiovese Grosso (Brunello)

**Harvesting** Only by hand, end of September

**Training System** Spurred Cordon

**Planting Density** 7000 per acre

**Wine-making** Grapes gently crushed and fermented in stainless steel tanks at a controlled temperature of 28°- 29°C; maceration for 10-15 days.

**Ageing** 36 months in 33hl Slavonian oak barrels, 6 months bottle refinement.

**Soil** Clay and Limestone

**Alcohol by Volume** 14%

**Bottle Formats** 750ml

**Tasting Notes** An intense ruby red in color. It shows aromas of red fruit well amalgamated with spicy and balsamic notes. The palate features firm and soft tannins. The wine is very persistent and the after taste brings back the notes first felt on the nose.