



Jacopo Biondi Santi

SASSOALLORO IGT

A new, fresh, round and dynamic Sangiovese from the great Biondi Santi tradition. Sassoalloro is the name of a gigantic erratic rock of volcanic origin which for centuries has given rise to many legends.

- Production area: Scansano (Grosseto) Tuscany - Italy
- Age of vineyards: From 15 to 25 years
- Composition of the soil: "Galestro" of eocenic origin
- Exposure of the vineyards: West, South-West
- Altitude: From 300 to 450 meters a.s.l.
- Harvest: End of September
- Refinement: 14 months in barriques of not toasted Tronçais oak
- Grapes: 100% Sangiovese grosso BBS11

Tasting notes:

- Colour: Brilliant ruby red with violet tones
- Nose: Fruity, fresh, intense, predominant of sweet violet
- Palate: Gentle and velvety, elegant, long lasting yet "ready"
- Longevity: 15 to 20 years
- Pare with: Selected meats and roast, saltwater fishes

Chemical analysis:

- Alcohol ml/100 ml: 12.72
- Residual sugars g/l: 2.60
- Total dry extract g/l: 31.80
- Total acidity g/l: 5.30
- Total SO₂ mg/l: 106

Awards of Sassoalloro 2008:

Wine Spectator - 90/100 ; Wine Advocate - 80/100 ; Decanter Asia Wine Awards - Silver medal ; Luca Maroni - 88/99 ; Bibenda Duemila Vini AIS (Associazione Italiana Sommelier) - 4 grappoli
Grapes : Sangiovese Grosso (100.00%)

TOSCANA

Wine has literally been a part of the Tuscan civilization for over 3,000 years. From the time the ancient Etruscans settled in the gentle rolling hills of Tuscany, viticulture and wine production have been an important element of everyday life and indeed was even considered to be mystical. Tuscany is a much larger region than many people realize and it encompasses many different wine regions and climate types. The one thing most regions have in common is the selection of grape varieties. In general, Sangiovese is the dominant red varietal and Trebbiano is the dominant white varietal. The north west of Tuscany is mountainous and is famous for the beautiful Apuan Alps. The climate in the north is continental with hot summers and freezing winters.

