

Sasso di Sole



The estate

Sassodisole winery is a family own business. It is situated in a peculiar area within north-eastern side of **Montalcino** council and the **Natural Artistic Park of Orcia's Valley**, which has been recently nominated **UNESCO World Heritage Site**.

The 8 ha vineyard is located 300 metres above the sea level and it is south and south-west facing. Native Sangiovese vine constitutes our entire vineyard, which is grown in low cordon sparrows and following the authentic techniques of Montalcino agronomic tradition.

Terzuoli family has always wanted to achieve the best quality for its own products according to the key-principles of Montalcino community. To this extent the family is proud to conduct a

careful manual selection of grapes, ageing in 35-50 HI Slavonia oak barrels rigorously. Sassodisole Historical Hints.

Since the XVII century, Terzuoli family has always been involved in agricultural field. Bruno and Graziella were able to build a new winery business combining their country origins and their love during the 1970s.

At the beginning, the newborn Terzuoli family started to plant vineyard for the first time although their main activity remained grain and leguminous growth. They have educated their own child Roberto following the principles of passion and respect for nature and ground.

Roberto's knowledge has been built up since high school, which was focused on agricultural studies. He has worked with some of the most important wineries of Brunello di Montalcino for more than 10 years. Thanks to these experiences Roberto could achieve and improve professional skills on Montalcino's wine-producing world. Sassodisole started to keep up with Roberto's.

The Soc. Agr. SassodiSole S.S. has launched in 2012 its own Quality Policy aimed to implement a business management system strongly oriented towards the safety and health food ("food safety") and the sustainability of its activities and products marketed, ensuring traceability, history and origin of their products, trying to maintain a strong link with the territory and cultural identity.

Products

Brunello di Montalcino D.O.C.G.

Type: Red

Variety: sangiovese 100%

Altitude: 280-320 m above sea level.

Growing system: low spurred cordon.

Harvest: last week of September

Maturation: 12 months in stainless steel tanks, 36 months in Slavonia oak barrels, 12 months in bottle

Production region: Montalcino (SIENA) - Tuscany - Italy

Alcohol content: 14,5% Vol

Type of bottles: Bordoleselt 0,750 - Magnum It 1,5

Organoleptic notes

Color: intense ruby red with garnet reflections.

Perfumes: intense, persistent, fine, flowery, fruity, spicy.

Taste: dry, warm, soft, quite fresh, tannic, sapid, with body, balanced, intense, persistent, fine.

Service notes

Suitable accompaniment for: red meats, game, seasoned cheeses.

Serving temperature: 18°C

Brunello di Montalcino Riserva D.O.C.G.

Tipologia: Rosso

Uvaggio: Sangiovese 100%

Altitudine: 280-320 mt. Slm.

Sistema di allevamento: cordone basso speronato

Vendemmia: ultima settimana di settembre

Affinamento: 12 mesi in acciaio, 48 mesi in botte grande di rovere di Slavonia, 12 mesi in vetro

Territorio di produzione: Montalcino (SI) - Italia

Gradazione alcolica: 14% Vol

Formato: Bordolese lt 0,750 - Magnum lt 1,5

Note organolettiche

Colore: rosso rubino intenso con riflessi granati

Profumo: intenso, persistente, fine, floreale, fruttato speziato, ampio

Gusto: secco, caldo, morbido, abbastanza fresco, tannico, sapido, di corpo equilibrato, intenso, persistente, fine, austero.

Note di servizio

Abbinamenti gastronomici: carni rosse, selvaggina, formaggi stagionati e brasati

Temperatura di servizio: 18°C Prodotto in annata di qualità eccezionale il Brunello di Montalcino Riserva proviene da un'accuratissima scelta delle migliori uve destinate a Brunello di Montalcino. Da considerarsi anche un vino da meditazione.

Rosso di Montalcino D.O.C.

Type: Red

Variety: sangiovese 100%

Altitude: 280-320 m above sea level.

Growing system: low spurred cordon.

Harvest: first week of October

Maturation: 12 months in stainless steel tanks, 12 months in Slavonia oak barrels, 8 months in bottle

Production region: Montalcino (SIENA) - Tuscany - Italy

Alcohol content: 14% Vol

Type of bottles: Bordoleselt 0,750

Organoleptic notes

Color: intense ruby red.

Perfumes: intense, persistent, fine, flowery, fruity.

Taste: dry, warm, soft, quite fresh, tannic, sapid, with body, balanced, intense, persistent, fine.

Service notes

Suitable accompaniment for: tuscan entrées, white and red meats, cold cuts, medium seasoned cheeses.

Serving temperature: 18°C

Orcia Rosso D.O.C.

Type: Red

Variety: sangiovese 100%

Altitude: 280-320 m above sea level.

Growing system: low spurred cordon.

Harvest: last week of September.

Maturation: 6 months in stainless steel tanks, 8 months in Slavonia oak barrels, 6 months in bottle

Production region: Montalcino (SIENA) - Tuscany - Italy

Alcohol content: 14% Vol

Type of bottles: Bordoleselt 0,750

Organoleptic notes

Color: intense ruby red.

Perfumes: intense, persistent, fine, flowery, fruity.

Taste: dry, warm, soft, quite fresh, tannic, sapid, with body, balanced, intense, persistent.

Service notes

Suitable accompaniment for: tuscan entrées, white and red meats, cold cuts, cacciucco fish, cheeses.

Serving temperature: 18°C

Wine tasting

Not only Sangiovese...

Guided tour of the winery with an explanation of how to make wine.

Tasting of:

- **Rosso di Montalcino DOC**
- **Brunello di Montalcino DOCG**
- **Orcia Rosso DOC**

Calendar

Visits and tastings are available through all the year for whom that wish to touch in a real way the wonderful wine world.

Visits are done in italian and english language

Minimum 2, maximum 8 people