



# ASSOLATI

## PROFILE

In the southern part of the Maremma, a large region in Tuscany, lies the mountainous DOC of Montecucco, which is known for its volcanic soils that contribute to the local wines' depth and minerality. The Giannetti family has been running Assolati for several generations and is well-versed in the traditions of Montecucco. The current generation, Silvia and Luca, were raised on the farm and Luca was educated at the University of Florence. They have introduced organic practices, ushering in a new era of modernity while maintaining their family's traditions and producing luscious Sangiovese-based wines, true to Montecucco and Tuscany.



## SPECIFICATIONS

**Wine:** Toscana Vermentino "Dionysos"

**Varietals:** 100% Vermentino

**Appellation:** Toscana IGT

**Location:** Montecucco

**Exposure:** South

**Soil:** Medium texture clay, pebble, schist and tuff

**Vineyard Age:** 7 years old

**Harvest:** Manual

**Pruning:** Guyot

**Production:** 4000 bottles

**Agricultural Method:** Organic 

**Vinification:** Controlled-temperature fermentation in stainless steel tanks. No malolactic fermentation.

**Tasting Notes:** Tropical notes of pineapple and mango envelop a mid-palate minerality and citrusy finish. A richer style Vermentino, this is ideal with "frittura" such as fried calamari or oysters.

**Alcohol:** 13.25%

**Residual Sugar:** 1.48 g/l

**Acidity:** 5.6 g/l



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