

IL GRAPPOLO

LOCATION:

Italy > Tuscany
> Brunello di Montalcino DOCG

VARIETY:

Sangiovese

WINEMAKER:

Stefano Tofanelli



SCIENCE

ABV: 14.7%

SUGARS: 0.9 g/L

TOTAL SO₂: 60 ppm

TOTAL ACIDITY: 6.6 g/L

Brunello di Montalcino “Sassochetto” 2015

EXPERIENCE

NAME: Sassochetto translates as the “little stone,” a reference to the rocky soils of the Piano Nero vineyard.

CHARACTER: A fantastic vintage full of precise fruit character and aromas of black cherry, cassis, leather, underbrush, and dried flowers. A structured and savory palate with star anise and tobacco alongside fine tannins and fresh acidity.

ENJOY WITH: For refined meat dishes, steak, lamb, and roasted meat. Also good with hearty pastas like lasagna. Serve with mature Parmigiano Reggiano or Ragusano cheeses.

BEST RESULTS: Serve at 58-62° F, a delicate decant, up to an hour.

EXPRESSION

FERMENTATION & EXTRACTION: Fermentation in open, conical vats with native yeast and temperature control for 3 weeks. Malolactic fermentation takes place in oak.

ELEVAGE: Aged a minimum of 30 months in mostly Slavonian oak barrels with some French barrique followed by refinement in concrete. 6 months in bottle before release, with at least 5 years total aging.

FINING & FILTERING: With years of aging before bottling, only a light filtration is necessary to remove large solid particles. Vegan.

SULFUR: Very small amounts of sulfur used only when necessary.

SOURCE

FARMING: Sustainable practices using only organic fertilizers, no herbicides, with only copper and sulfur used instead of fungicides except in extreme conditions. Legumes are planted in the fall for soil health.

LAND: 3 hectares in Sant'Angelo in Colle. South facing slope at 1,000 ft. a.s.l. with rocky calcareous soils.

VINE: Vine age is 20-30 years old.

HARVEST AND PRODUCTION: 750 cases produced from hand harvested, estate fruit.

