

SASSAIA Monferrato Rosso “SAN GIO”



Wine: Sangiovese

Vintage: 2017

Vineyard: Bricco

Harvested: September 2017

Brix @ Harvest: 24

Alcohol: 14.5%

pH: 3.35

TA: 6.50

Fermentation: Hand harvested and chilled to 8C for 36 hours of skin contact. Stainless steel alcoholic fermentation and sequential malolactic fermentation in French Chassin oak barrels.

Aging: Aged in 25% new and 75% neutral French oak barrels from Chassin for 12 months.

Aromas: Violets and anise.

Flavors: Red cherries, dark chocolate, and black pepper.

Vintage Notes: Healthy fruit with good maturation which was the result of adequate rainfall, hot days and cool evenings.

