



## Sassabrina DOC

*Sassabrina means dark stone.*



**VINTAGE**  
2013



**APPELLATION**  
Monteregio di  
Massa Marittima DOC



**AREA**  
Maremma, Tuscany



**GRAPES**  
80% Sangiovese,  
10% Merlot, 10% Syrah



**ALCOHOL LEVEL**  
14%



**SERVING TEMPERATURE**  
61° - 64°F



**BOTTLE SIZE**  
750 ml

### VINIFICATION

The grapes are machine harvested, gently crushed and de-stemmed. The must is vinified in vertical fermenters for about 20 days at a temperature of 82° F. After malolactic fermentation, the wine is placed in 350 liter French oak barrels and aged for 12 months. Following barrel aging, the wine spends an additional period of 3 months aging in the bottle.

### COLOR

Intense ruby red.

### BOUQUET

Complex with notes of ripe red fruit accompanied by hints of spices and licorice.

### PALATE

Rich and medium bodied revealing fresh and vibrant mixed berries, savory notes and milk chocolate that lead to polished tannins and a persistent, delicate finish.

### FOOD PAIRINGS

Pairs well with rustic pasta dishes, wild game and decadent sauces.



CAMPAGNA FINANZIATA AI SENSI  
DEL REGOLAMENTO CE N. 1308/13



CAMPAIGN SUPPORTED  
BY REGULATION EC N. 1308/13