



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

Highly intense ruby red.

BOUQUET

Complex with notes of ripe red fruit accompanied by scents 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



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