

SASSETO

CHIANTI DOCG AND CHIANTI CLASSICO WINES

SASSETO is located in the heart of Tuscany, mid distance between the Renaissance cities of Florence and Siena.

SASSETO range of wine is focused on the **ICONIC** wines of Tuscany , **CHIANTI** , **CHIANTI CLASSICO** , the **RED** and **WHITE** blends of Tuscany.

The range also includes wines from most popular regions of Italy wich included wines as Prosecco , Lambrusco, Appassimento and Pinot Grigio.





**For further informatioa, price list, orders,
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Sasseto



PINOT GRIGIO DELLE VENEZIE DOC

The three northeastern regions, known collectively as the Tre Venezie or simply the Venezie, set the pace in Italy in the rafting of modern white wines.

The Veneto is first in volume of DOC and Trentino-Alto Adige leads in percentage of its total, while Friuli-Venezia Giulia enhances the classified ranks with its stylish contemporary white wines.

The emerging favorite white grape variety is Pinot Grigio, one of the most known Italian white wine worldwide. Pinot Grigio is a versatile wine, with characteristics that suit a range of foods and taste preferences.

Denomination : **DOC**

Current Vintage : 2018

Alc. Vol: 12.5% +/- 0.5

Grapes: Pinot Grigio 100%

SOIL: The soil is mostly acid metamorphic rocks (phillite, schists), but there is also characterized by calcareous rocks (dolomite, limestone). Most of the area is covered by glacial deposits making the soil rich in mineral content, permeable and is therefore ideal for the cultivation of the vineyards whose green leaves cover the gentle sun-lit slopes of the hills. In the Venezie the climate is influenced by the Alps, of which the Venezie are on the sunny side, protected from the damp cold of northern Europe.

WINE MAKING PROCESS: Carefully selected whole clusters of Pinot Grigio undergo soft pressing just hours after harvesting. To preserve the purity of the grape variety and to allow a crisp, fresh taste to shine through the wine, the Pinot Grigio was slowly fermented in stainless steel vats at cold temperature. This time consuming method of fermentation allows the essence of the grape to fully develop, bringing delicate flower aromas, fruit notes on the palate, a racy acidity and a refreshing character.

TASTING NOTES: Straw yellow in colour with greenish hues Pinot Grigio is light- medium bodied wine. On the nose it shows immediate forward flowery bouquet and fruit, especially apple and peach, holding a firm and fruity palate. Its crisp acidity balances well with the soft character recommending it as a pleasant and easy to drink wine.

FOOD PAIRING: It pairs well with Mediterranean cuisine: antipasti or white meat. It is great with sea food. Recommended serving temperature is 10 °C.



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MONTEPULCIANO D'ABRUZZO DOC

Viticulture in Abruzzo, like the rest of Italy, has ancient origins, as the cultivation of the vines within this region was attested back to the times of the Etruscans. Montepulciano d'Abruzzo is one of the most well known and appreciated wines in Italy and around the world. The name, Montepulciano, is derived from the name of the grapes in which the wine is made.

It is with these Montepulciano grapes that the Piccini family perfectly expresses their incredible potential. Montepulciano d'Abruzzo "Sasseto". The vines are situated in hilly terrains near the that lie Maiella and Gran Sasso areas, approximately 350-400 meters above sea level.

Denomination : **DOC**

Production Area: Montepulciano

Current Vintage : 2018

Alc. Vol: 12,50% +/- 0.5

Grapes: Montepulciano 100%

SOIL: Vineyards located in Central Italy, close to the Adriatic Sea, between Chieti and Casalbordino. With a calcareous soil and clay.

WINE MAKING PROCESS: The grapes are usually harvested during September when they have reached the ideal level of ripeness. They are destemmed and vinified according to traditional methods, with maceration on the skins at controlled temperature to avoid the discharge of bitter tannins and promote that of the anthocyanins, thereby providing deeper colour. The wine goes to bottle young but it has a great aging potential.

TASTING NOTES: Montepulciano d'Abruzzo has an intensely ruby red color which turns more garnet with aging. It has a distinctive bitter-cherry ripe red fruit nose, while its flavor suggests hints of licorice and chocolate. This is a robust, full-bodied, smooth and dry wine. Montepulciano d'Abruzzo "Sasseto" can be paired particularly well with flavorful dishes, juicy red meats or roasts. The ideal serving temperature is 18°C.



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NERO D'AVOLA SICILIA DOC



Denomination : **DOC**
Current Vintage : 2018
Alc. Vol: 13% +/- 0.5
Grapes: Nero d'Avola 100%

SOIL: The soil is clay and limestone mixed with stones. The climate is dry and windy with average Spring temperatures of 18-22°C, and Summer temperatures of 27-32°C during the day. The coolness of the nights and the constant aeration by the wind is optimal for bouquet .

WINE MAKING PROCESS: The grapes are usually harvested between late August and mid-September when they have reached the ideal level of ripeness. They are destemmed, soft-crushed and vinified according to traditional methods, with maceration on the skins at controlled temperature . Soft pressing of the berries, to avoid the discharge of bitter tannins and promote that of the anthocyanins , thereby providing deeper colour .Once alcoholic fermentation is over, wine is placed in oak barrels where it completes malolactic fermentation.

TASTING NOTES: Red-purple in colour with violet hues, and a well structured, strong and harmonious wine. The intense bouquet with clear notes of bread crust, liquorice and ripe red fruit is one of its special characteristics. Nero d'Avola Sasseto is the result of the force of nature blended with the experience of man.

FOOD PAIRING: Excellent with typical Mediterranean specialities such as rich pasta dishes , grilled swordfish and grilled red meat.

SERVING TEMPERATURE: 18°C



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PRIMITIVO PUGLIA IGT



Few red grapes of the world have a history surrounded by mystery and "mystique" as the Primitivo grape : many legends are born around this wine, the one putting it on the table at the Last Supper.

Primitivo first showed up in government records in the 1870s, whereas church records revealed that Primitivo was identified in the late 1700s by Don Francesco Filippo Indellicati, a priest from Gioia del Colle. He spotted the grape that ripened earlier compared to other varieties, hence the name: Primitivo, as in "primis" , the first one to ripen.

Denomination : **IGT**

Production Area: Puglia

Current Vintage : 2018

Alc. Vol: 14% +/- 0.5

Grapes: Primitivo 100%

Winemaking process: As a grape which does not ripe uniformly, the selection of the grapes upon arrival in the winery is a must. Once the grapes are categorized by the best lots, we start the traditional fermentation on the skins. At the end of the fermentation process, the wine is aged for 6 months in big oak barrels and then for 2 months in barrique.

Tasting notes: Bright cherry wrapped in chocolate and clove, vanilla and cacao notes. Lingering finish of sweet licorice and figs.

Food pairing: A perfect pair for roast meats, game stews and meat sauces. Serve in large opened glasses at a temperature 18 ° - 20 °.



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APPASSIMENTO PUGLIA IGT

Appassimento wine comes from the grape produced almost exclusively in the southern region of Puglia. This Italian red wine is a specialty of the Salento peninsula, the "heel" of Italy's "boot" shape. This landscape's caressing sun and sea breeze bestow the intense fruit bouquets of the territory's most famous reds.

Denomination : **IGT**

Production Area: Puglia

Current Vintage : 2018

Alc. Vol: 15% +/- 0.5

Grapes: Negroamaro 80%, Primitivo 20%

WINE MAKING PROCESS: Appassimento refers to a process of drying out the grapes while on the vine, a tradition going back many centuries and was historically used in the Veneto region for the production of Amarone. With this, lovely Negroamaro and Primitivo grapes, are naturally dried on the vine for 25 days (which allows a higher concentration of sugar and lets the water out) – combined with a long period of cement age to create a supple wine full of ripe black fruits with complex hints of raisins, spice and vanilla.

TASTING NOTES: Ruby red with orange reflections. Intense and complex with notes of ripe fruit and spices. A wine with good texture and supple tannins.

FOOD PAIRING: Perfect with spicy pasta, red meat and mature cheeses.

SERVING TEMPERATURE
Suggested 17° C.



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PROSECCO DOC VINO SPUMANTE EXTRA DRY



Prosecco is an extremely friendly wine, meant to be enjoyed fresh, more fruit and vivid, than complex and austere, more playful and lively than toasty and yeasty. Prosecco is in Treviso exactly what Chianti is in Tuscany : a life style and a cultural legacy marked by centuries of tradition tracing back to antiquity.

Prosecco and Chianti are wines of Italian attitude, an invitation to try out the Italian way of enjoying food in company of friends and family, relax and enjoy la dolce vita!

Denomination : **DOC**

Alc. Vol: 11% +/- 0.5

Grapes: Glera 100%

Soil: Morainic origin , province of Treviso DOC.

Vinification: Produced from glera grapes of the vineyards located in the province of Treviso. First fermentation occurs in steel vats at controlled temperature , with selected yeasts. The Charmat method for producing effervescence from a second fermentation performed in pressurized tanks is meant to preserve fruit and freshness. This specific method is geared toward retaining primary fruit character makes Prosecco a straightforward expression of terroir. From this point of view Prosecco DOC is a “grown” wine , showing the particular properties of its place of origin.

Tasting notes: Intense fruity with rich scent of apple, lemon and grapefruit. A pronounced aroma of wisteria in bloom and acacia flowers. The floral aromas clash with a pleasantly bitter citrus rind note that is inherent in Prosecco grape (glera). Vivid and fresh, with a fine, persistent perlage.

Food pairing: Prosecco is a fantastic wine food. Fantastic with antipasti, from olives to aged cheeses to roasted peppers or marinated artichokes. Wonderful with freshwater fish and sea food. Because it is so easy to pair with food, Prosecco is a wine to summer up your day all year around!

Serving Temperature: enjoy at 6° C – 8° C.



Sasseto

VINO SPUMANTE EXTRA DRY



Alc. Vol: 11% +/- 0.5

Residual sugar : 15 g/l / 5 atm. CO2

Grapes: Glera 75%, Chardonnay 25%

Winetype: Sparkling white wine produced from 75% Glera and 25% Chardonnay grapes in the cool climate and sea-fossil soils of Triveneto (regions of Veneto, Friuli and Trentino) Foam formation with Charmat method.

Tasting notes: Undeniably fruity and designedly easy, Sasseto Spumante brings together citrus and tropical fruit flavors all dressed up in crisp acidity and delicate bubbles. The perfect party treat or simply chilling out with friends!

Food pairing: If food is on the table, pop it well chilled and enjoy a savory pairing with seared scallops or a fresh grilled fish or chicken salad!



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LAMBRUSCO REGGIANO DOC DOLCE



Denomination : **DOC**

Production Area: Reggio Emilia

Grapes: Lambrusco Salamino, Lambrusco Marani

COLOUR: Intense ruby red

TASTING NOTES: Fresh, fruity, very pleasant with violet scent, notes like strawberry, raspberry and wild berries.

FOOD PAIRING AND SERVING TEMPERATURE:
Ideal with pasta, pizza, sandwiches, tapas and dessert. Serve it chilled.



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BRUNELLO DI MONTALCINO **DOCG**

Brunello di Montalcino is a classy wine of noble origins which first appeared in the mid-19th century.



Grapes: Sangiovese 100%

Alcohol content: 13.5 +/- 0,5 % Vol.

Ageing: 2 years oak barrel, 6 months in bottle.

Denomination: **DOCG**

SOIL: Montalcino is undoubtedly one of the most suitable winegrowing areas in Italy and Brunello is proof of this. The production area includes the whole municipality of Montalcino, bordered by the Ombrone, Asso and Orcia rivers. Only one grape variety is used for this wine: the Sangiovese Grosso

WINE MAKING PROCESS: The grapes are hand-picked in late summer when they are perfectly ripe, beginning as early as the end of September and continuing through to the end of October. After destemming, the grapes are pressed in compressed air vats. After this, the must obtained begins to ferment. Fermentation takes place in stainless steel vats for 15-20 days. The charm of a complex wine like Brunello di Montalcino derives, above all, from the ageing period, during which the freshly-fermented wine matures and slowly absorbs aromas and fragrances from the wood of the barrels. The wine remains in oak for at least 4 years and it becomes available for sale no less than five years after the harvest.

TASTING NOTES: "Poggio Castagno" Brunello di Montalcino has a bright garnet red colour and intense, evolved, lingering, full aromas with strong hints of ripe red fruit, vanilla. It is stylish, harmonious and velvety on the palate with a lingering flavour.

FOOD PAIRING: An ideal accompaniment for roasts, game, mature strong cheeses. Recommended serving temperature 20°C.



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CHIANTI CLASSICO DOCG



Chianti, the inner expression of Tuscany, represents more than a wine. Chianti speaks of a sense of landscape, so uniquely Tuscan, with tumbling hills whose slopes are threaded with vines and olives. Chianti speaks of ancient history, going back in time to the Etruscan times.

Chianti speaks of a strong tradition of wine making.

Chianti Area nestles in its very core the Chianti Classico area, the area in which the very history of Chianti started, as Classico defines whiting the Denomination Guarantee the Original area of production for Chianti.

Denomination : **DOCG**

Production Area: CHIANTI CLASSICO DOCG

Alc. Vol: 13% +/- 0.5

Grapes: Sangiovese 90% , Merlot 10%

SOIL: A selection of Sangiovese coming from our own vineyards, situated close to the town of Castellina in Chianti, at a 350 m asl on a limestone-based soil with balanced content of clay and schist, enjoying constant sunlight and regular day/night temperature variation, (especially throughout the final part of the growing season) that results in adding a certain freshness that enhances the aromatics.

WINEMAKING PROCESS: A selection of Sangiovese and Merlot grapes, identified uniquely with the soil of Tuscany, harvested late September when they are perfectly ripen. The grape stalks are removed and the grapes undergo soft pressing before being vinified separately in small stainless steel tanks, with frequent plunging of the cap in order to obtain better extraction of colour, polyphenols and aromatic substances. During this period the wine completes alcoholic fermentation at a maximum temperature of 28 °C. After all this procedures, the wine sleeps in oak barrels for 3-6 months before being bottled.

TASTING NOTES: Bright ruby with hints of garnet. Plums and red fruits aromas mixed with ripe, ripe red cherry. Expansive and alive on the palate, it's dominated by fruit conferring a velvety mouthfeel. The finish is long with rich brightness.

FOOD PAIRING: Ideal with a selection of fresh cheese, grills and red meat dishes.
Recommended serving temperature is 18-20 °C



Sasseto

CHIANTI RISERVA DOCG



Chianti, the inner expression of Tuscany, represents more than a wine. Chianti speaks of a sense of landscape, so uniquely Tuscan, with tumbling hills whose slopes are threaded with vines and olives. Moreover Chianti Riserva speaks of ancient history, going back in time to the Etruscan times.

Denomination : **DOCG**

Production Area: CHIANTI RISERVA DOCG

Alc. Vol: 13% +/- 0.5

Grapes: Sangiovese 100%

SOIL: The Riserva is a special selection of sangiovese coming from our own vineyards, situated on a limestone-based soil with balanced content of clay and schist, enjoying constant sunlight and regular day/night temperature variation, (especially throughout the final part of the growing season) that results in adding a certain freshness that enhances the aromatics.

WINEMAKING PROCESS: A selection of 100% Sangiovese grapes, identified uniquely with the soil of Tuscany, harvested late September when they are perfectly ripen. The cellar techniques aim to preserve the primary aromas and extract the polyphenolic elements in the grapes thanks to special procedures such as scrupulous grape selection, soft crushing, traditional fermentation on skins, at controlled temperatures, and careful oak aging, using both barriques and big oak barrels, the traditional "botti".

TASTING NOTES: Bright ruby red colour. It is a well-structured wine, smooth with a long, persistent finish. An elegant, layered complex nose with touches of sweet plum, black cherry and spices. The finish is long, and lively with each of the aromas and flavors repeating themselves. A lovely wine of great tenure, ideal accompaniment for second meat courses.

Best at 18°C-20°C.



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GOVERNO ALL'USO TOSCANO



From one century to another, we shared an evolution and progression that very much mirrors the growth of greater Tuscany.

"Governo Sasseto" is a red Tuscan blend made using the traditional method of winemaking typical to the region called "Governo all'uso Toscano" which consists in inducing a second fermentation by adding a small percentage of dried grapes.

Type: Red

Grapes: 80% Sangiovese, 10% Merlot, 5% Colorino, 5% Cabernet

Alcohol content: 13.0 +/- 0,5 % Vol.

Denomination: IGT Toscana

Production area: Tuscany

Soil & Vineyards: From vineyards of 12 – 15 years old located in the center-south of Tuscany the vineyards are trained using the spurred cordon and Guyot system on well exposed lands composed of clay and rock.

Vinification: "Governo Sasseto" is a Sangiovese based wine, blended with a small percentage of Merlot, Colorino, and Cabernet, picked usually between last week of September and first week of October depending on the maturation typical for each of the varietals. In a small part of the selected vineyards the grapes are left to hang for a longer period to dry.

Once the primary fermentation of the wine ends the dried grapes are softly pressed and added to the wine inducing a second fermentation lasting usually for 2-3 weeks.

Tasting notes: A ruby red wine with marked notes of ripe fruit especially red cherries and an elegant floral touch of violet. It is a generous wine, full-bodied, smooth and harmonious.

Serving Temperature: Recommended serving temperature is 18°C.





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Chianti and Chianti Classico area have an ancient tradition of winemaking since the Etruscan and Roman times.

Located in the heart of Tuscany, Chianti area has at its center the much smaller area of Chianti Classico .

Chianti Classico wines are marked by the historic symbol of the BLACK ROOSTER.

