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| VARIETALS: | 85% Sangiovese, 15% Ciliegiolo |
| VINEYARD: | Sovana & Pitigliano, 300m above sea level; high concentration of volcanic rock |
| VINIFICATION: | Maceration and natural fermentation last 15-20 days |
| AGING: | Several months in stainless steel, then 3 months refinement in bottles. |
| ALCOHOL: | 13.5% by volume |

Sassotondo Tufo Rosso

Sassotondo is the typical vineyard of this area of the outer Maremma in Tuscany. The organic farm's 72 hectares (11 are vineyards) sit between the towns of Sorano and Pitigliano, on the edge of the volcanic basin of Bolsena; the tufo (volcanic rock) makes up everything; the vines grow from it, it is used to build houses and store wine, and you will find in a near the winery the time worn sassotondo itself (round stone). They specialize in Ciliegiolo, and also have Sangiovese, and Alicante in their nearly ideal vineyard environment.

Sassotondo Tufo Rosso is dark ruby red with violet reflections in color, and contains intense aromas of red fruit, with notes of cherry and plum with hints of black currant. It is an intense and complex wine that is bright and fruity in taste with continuing notes of cherry. It pairs beautifully with rigatoni and tomato sauce, dark bean stews, braised meats, and pasta sauces with dried mushrooms and rosemary, as well as sausages, pizza.

Imported by Villa Italia

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