

ALBATRELLO

Rosso Maremma Toscana Doc

SASSOREGALE

GRAPES:	Sangiovese, Cabernet Sauvignon, Merlot, Syrah
PRODUCTION AREA:	Maremma, southern Tuscany
ELEVATION:	130 – 300 m.a.s.l.
SOIL TYPE:	Mixture of soils of medium texture, clay and skeleton present
TRAINING SYSTEM:	Spurred cordon
PLANT DENSITY:	-
HARVEST PERIOD:	From early to late September
HARVEST METHOD:	Manual
ALCOHOL CONTENT:	-
SERVING TEMPERATURE:	14 - 16 °C
RECOMMENDED GLASS:	Large bowl with narrow rim
AGEING POTENTIAL:	5/6 years
BOTTLES PER BOX:	6
FORMAT (CL):	75 - 150

Technical Notes

The grapes are harvested when fully ripe, destemmed and fermented in steel. Maceration lasts for around ten days and during this time, pumping over, punching down and délestage are alternated. After alcoholic fermentation, the wine is briefly rested in steel tanks before the true ageing process begins in two different types of wood: Sangiovese in large barrels and cement tanks, the international varieties in French oak barriques. After around a year, the final blend is created which brings out the natural balance of the components and the wine's distinctive character.

Tasting Notes

Deep ruby red in colour, the wine boasts an enticing bouquet of blackberries and pomegranate, enhanced by hints of white pepper, sweet spices, aromatic herbs and balsamic notes. On the palate, it is juicy and dynamic with vibrant tannins, and a savoury quality that accentuates the progression of flavours and its luscious texture, which is smooth without being cloying and which has a finish enlivened by hints of vanilla, juniper and liquorice. This is an energetic and precise wine that truly expresses the terroir and the different grape varieties from which it is made.

Food Pairings

The wine's vibrant structure, savoury freshness and well-integrated tannins, make it extremely versatile. It pairs well with meaty pasta dishes and flavourful vegetarian foods, but really comes into its own when served with red meats however they are cooked: roasted braised, smoked or barbecued. Its savoury character and spicy notes also make it a perfect companion to exotic dishes from South American or Asian cuisines.



S.M. Tenimenti San Disdagio S.r.l. - Società Agricola

Campagnatico - 58045 Grosseto (GR) - Tel. +39 0577 738 186 - Fax +39 0577 738 549

www.sassoregale.com - info@tenutasassoregale.com