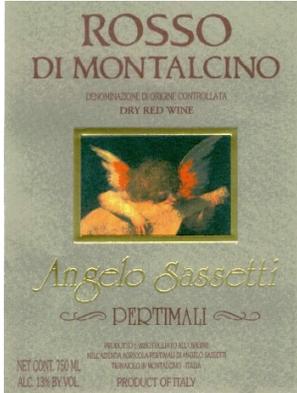


Angelo Sassetti

~ *Pertimali* ~

Rosso Di Montalcino DOC



In Tuscany, on the northern flank of the hilltop town of Montalcino lies the Pertimali estate of Angelo Sassetti who began producing wines 30 years ago in a small winery built into his farmhouse. From his acres of hand manicured vineyards and rigorous control over crop level, together with his unfiltered winemaking procedures, Angelo produces a Brunello and Rosso di Montalcino of exceptional quality. The winery is completely managed by Angelo, his wife Rosie and their daughter Debora. The most important factors in the excellence of their wines is the total dedication of the family to every stage of the wine making process, from Angelo's hand care of the vineyards to his meticulous involvement in the cellar to each step in making wines of excellence. It seems only fitting that there's an angel on the labels of Angelo's wines. This is a great wine to enjoy with pasta dishes with meat sauce, chicken, mushrooms and truffles, risotto, pork, or veal dishes and aged cheeses.

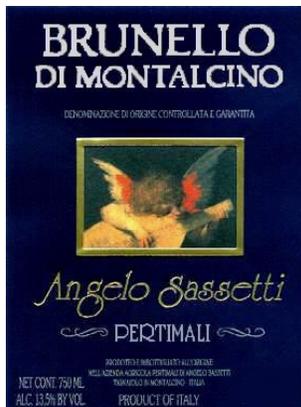
Production Area:	Montalcino, Tuscany
Grape Varietal:	100% Sangiovese Grosso
Vineyard Name:	Vigna della Bruciate ...(named for the woods that were burned in this field, during the second world war)
Vineyard Characteristics:	2.5 hectares of 16 year old vines, located at 300 meters above sea level in soil composed of marl and clay alternating with limestone with southwest exposure to the sun.
Form of Planting:	Bilateral Balanced Cordone; 3400 vines per hectare
Harvest and Vinification:	The grapes are hand harvested at the end of September/early October. Fermentation begins on the skins under temperature control for 15-20 days followed by vinification in stainless steel tanks for another 2-3 weeks. The wine is then aged in English oak for 12 months with a minimum of 2 months in the bottle before release.
Sensory Characteristics:	This wine has a deep color, is concentrated and rich, opening to layers of spicy berry aromas and flavors, with an excellent balance and finish.
Analytical Data:	Alcohol: 13-14% (depending on year) Residual Sugar g/l: 1.8 Total Acidity g/l: 5.25

Number of Cases: 1000 per year

Angelo Sassetti

~ *Pertimali* ~

Brunello Di Montalcino DOCG



In Tuscany, on the northern flank of the hilltop town of Montalcino lies the Pertimali estate of Angelo Sassetti who began producing wines 30 years ago in a small winery built into his farmhouse. From his acres of hand manicured vineyards and rigorous control over crop level, together with his unfiltered winemaking procedures, Angelo produces a Brunello and Rosso di Montalcino of exceptional quality. The winery is completely managed by Angelo, his wife Rosie and their daughter Debora. The most important factors in the excellence of their wines is the total dedication of the family to every stage of the wine making process, from Angelo's hand care of the vineyards to his meticulous involvement in the cellar to each step in making wines of excellence. It seems only fitting that there's an angel on the labels of Angelo's wines. This wine is a beautiful accompaniment to

red meats, game, mushroom and truffle and aged cheeses. Decanting is recommended in order to appreciate all the nuances and flavor of this wine.

Production Area:	Montalcino, Tuscany
Grape Varietal:	100% Sangiovese Grosso
Vineyard Name:	Vigna Grande(Angelo Sassetti's largest vineyard)
Vineyard Characteristics:	2.8 hectares of 25 year old vines, located at 280 meters above sea level in soil composed of marl and clay alternating with limestone with northwest exposure to the sun.
Form of Planting:	Bilateral Balanced Cordon; 3200 vines per hectare
Harvest and Vinification:	The grapes are hand harvested at the end of September/early October. Fermentation begins on the skins under temperature control for 15-20 days followed by vinification in stainless steel tanks for another 2-3 weeks. The wine is then aged in English oak for 40 months with a minimum of 4-6 months in the bottle before release.
Sensory Characteristics:	Angelo's Brunello is a noble wine of class and structure, with a deep ruby red robe with reflections of garnet. The bouquet is intense, persistent and full revealing aromas of spices, earthy forest fruits and rose petals. The taste is robust, full-mouthed and elegant with balanced tannins and a long aromatic finish.
Analytical Data:	Alcohol: 13.5% Residual Sugar g/l: 1.8 Total Acidity g/l: 5.44

Number of Cases: 1000 per year