

# PERTIMALI

## Montalcino

In a natural conch on the north-western slopes of Montalcino, protected from the briny southwest winds of the Tyrrhenian sea which often blight the quality of other Brunello wine, lie Livio Sassetti's 14 hectares of impeccably dressed vineyards, all of which he himself has planted, grafted and cared for with the help of his sons, Luciano and Lorenzo, in what has long been known as the top *cru* of Montalcino, the hill of Montosoli.

Mr. Sassetti is a curiously paradoxical man of a disappearing kind: a gifted winemaker who scrupulously vinifies his wines, and at the same time a man of ancient ways and principles who firmly holds that a great wine is "made in the vine-yard", not the cellar. He follows the cycles of the moon with great respect from flowering time till harvest, but you will also find him then spending whole sleepless nights in the cellar carefully controlling the must's temperature of fermentation.

The results of his passion are a production of Brunello of extraordinary complexity, elegance and austerity – today somewhat of a myth and a mystery to wine connoisseurs – and even smaller amount of *Vino Rosso di Montalcino*, a rich vinous, robust wine with one year of aging in oak. Both wines have received extra-ordinary praise from wine writers the world over.

Mr. Sassetti bottles about 6,500 cases of wine per year. A tiny part of the vineyards are dedicated to Moscadello di Montalcino, Aleatico, Chardonnay and Cabernet Sauvignon. The latter is used in the Sassettis' newest wine, the barrique aged non-D.O.C. "Fili di Seta" 60% of which is Sangiovese. First produced in 1993, the wine is characterized by the Pertimali silky freshness and shows the Cabernet with grittier tannins in a rather austere rendition of that varietal.

In 1999 Lorenzo and Luciano Sassetti bought an estate in Montecucco, an appellation in the Tuscan Maremma. The vineyards, the majority of which were newly planted, extend for 15 hectares, 10 of which are in production. In 2005 a non DOC

wine, "Maremma Toscana L'Istriaia" ("istrica" meaning "porcupine" in Italian, an animal which is often seen in the vineyards in this area) was released and will be followed, in 2006, by a 100%



Sangiovese DOC wine, "Montecucco Sangiovese".

"I am beginning to think that if I had only one Brunello di Montalcino to drink it would have to be Pertimali. This producer has been making spectacular wines since 1982. Unfortunately, quantities are microscopic, making availability a major roadblock."

**Robert Parker,**  
**The Wine Advocate** [4/96]

"Livio still does most of the work in the vineyard (he farms them organically), for he is above all a man of the soil. Some think he is daffy; but taste his wines, and you realize there may be something to his methods. ... he has made fine wines for over 20 years, among the most expressive of the Montosoli *cru*."

**Joel Butler,**  
**International Wine Cellar** [7/98]

## Piedmont

### Brunello di Montalcino

Zone: *Montalcino*  
Cru: *Montosoli*  
Varietal: *Sangiovese 100%*  
Vineyard Ext.: *12.6 hectares*  
Average Prod.: *40,000 bottles*

### Rosso di Montalcino

Zone: *Montalcino*  
Cru: *Montosoli*  
Varietal: *Sangiovese 100%*  
Vineyard Ext.: *12.6 hectares*  
Average Prod.: *20,000 bottles*

### Vigna Fili di Seta

### Vin Santo

### Olio Extra Vergine

Total acreage: *31 acres*

Soils: *Clay, marl, sandstone.*

Varieties: *Sangiovese, a small bit of Cabernet Sauvignon. The property's olives give a distinctively delicious results as well!*

Average production: *3-4,000 cases.*

Viticultural highlights: *Greening between rows, aggressive green harvesting.*

Vinificatory highlights: *fermentation in tank, then (in the case of the Brunello) 3 years maturation in Slovenian ovals. Fili di Seta spends 1 year in barrique. Eight to nine year old Vin Santo is occasionally available.*