



2019 SASSETTI LIVIO BRUNELLO DI MONTALCINO DOCG

APPELLATION Brunello di
Montalcino DOCG

VARIETAL COMPOSITION
100% Sangiovese Grosso

SUSTAINABILITY
Organic and biodynamic practices

AGING 36 months in 33hL Slavonian oak
barrels and 6 months of aging in bottle.

PRICE

“Ripe, sweet cherry and strawberry flavors are offset with savory elements of mushroom, woody underbrush and leather. This intense red is well integrated and supple in texture, with a terrific, succulent aftertaste. Drink now through 2040. 4,100 cases made, 1,500 cases imported.”

— BRUCE SANDERSON, JUNE 30, 2024

Four generations of the Sassetti family have farmed some of the finest vineyards in Montalcino. Their estate on the Montosoli hill is located in the northern side of the Montalcino appellation, a cool, well-ventilated area. The Sassetti Livio Brunellos are known for their freshness and classical style that so clearly reflects the terroir of this special area of Montalcino. The vineyards are farmed organically and biodynamically, and all fruit is harvested by hand.

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POINTS

Wine Spectator

