



P. costa del Pievano

I.G.T. Toscana Sangiovese

The medioeval vineyard called Costa del Pievano is located on the top of a hill at 390m a.s.l. few kilometres from the Monteriggioni Castle. The vineyards that we replanted using the “alberello” training system is facing south-west, the soil is strewn with rocks and it is composed of sand, clay, limestone and limy pebbles.

Our aim is the maintenance of the ecosystem of our terroir and to cultivate grapes that are unique, powerful, flavorsome. The company is certified organic.

Varieties: Sangiovese 100%

Production area: Monteriggioni, Siena.

Soil: hill 390 m above the sea level, limy soil with stones.

Training system: alberello.

Harvest: manual harvest beginning of October.

Vinification: alcoholic fermentation in stainless steel vats, maceration on the skin for about 25 days; malolactic fermentation in French oak barriques.

Colour: a very intense ruby red with purple highlights.

Bouquet: ripe red fruit, fresh and vibrant, accompanied by balsamic sensation of liquorice and mint. Hints of vanilla and smoke on the aromatic close fuse with an intense spiciness.

Flavor: elegant and intense becomes full bodied.

The palate is vibrant, supple, and persistent with a spicy finish and aftertaste.

Production: 3.000 bottles.

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