

Sassi Chiusi IGT Toscana 2019

ONIVINO PRODUCT TECHNICAL SHEET

A reflection of Bertinga's hillside vineyards in **Gaiole in Chianti, Sassi Chiusi** expressing the energy and purity of the Chianti terroir with a modern, elegant touch.

Type of wine: IGT Toscana Rosso – Organic

Grape varieties: 85% Sangiovese, 15% Merlot

TECHNICAL FEATURES

Production area: Gaiole in Chianti (Tuscany)

Vineyards: Bertinga, Adine, and Vertine

Soil type: Calcareous clay (Bertinga) and calcareous rock (Adine and Vertine), combining freshness, structure, and complexity

Alcohol: 13.5%

Total acidity: 5.70 g/L

Volatile acidity: 0.38 g/L

pH: 3.20

VINIFICATION & MATURATION

The grapes were **hand-harvested** into small 10 kg boxes and carefully sorted by hand.

Each variety was vinified separately in **temperature-controlled stainless-steel vats and concrete tanks**.

Maturation:

- Merlot: 12 months in used French barriques
- Sangiovese: 12 months in concrete tanks
- Final blend aged a further 12 months in bottle before release

Production: 29,010 bottles and 300 magnums

TASTING NOTES

Colour: Brilliant ruby red with subtle garnet reflections

Nose: Fresh and fragrant, with aromas of red cherry, violet, and wild herbs, accented by a touch of spice

Palate: Smooth and balanced, combining Sangiovese's lively acidity with Merlot's round texture

Finish: Long and elegant, with mineral tension and vibrant fruit

Style: Modern yet true to its Tuscan roots — refined, expressive, and perfectly balanced

PAIRINGS

Ideal with roasted poultry, grilled meats, aged cheeses, or classic Tuscan dishes like tagliatelle al ragù.

Serving temperature: 16–18 °C

FORMAT & PRICING

Format: 750 ml – case of 6 bottles

- **Private client:** \$67.18 / bottle – **Total investment:** **\$403.08**
- **Licensee:** \$60.41 / bottle – **Total investment:** **\$362.46**