



TENUTA
SASSOREGALE

INTRODUCING SASSOREGALE VERMENTINO!

Sassoregale Vermentino has arrived for you to enjoy all summer long! Vermentino has a fresh profile to pair perfectly with oysters & raw seafood and a bold citrus & stone fruit character that will stand up to grilled octopus and other seafood. From herb-scented mussels to T-bone steak, Sassoregale wines have got you covered!

Vermentino is a grape that loves mild coastal weather and sunshine – it happens to be the most important grape of the nearby island of Sardinia – and Maremma’s close proximity to the sea has the perfect terroir to let Vermentino shine!

Our story:

Sassoregale was born in the rugged Maremma region in southern Tuscany. Unspoiled by the modern world, the rolling hills and dense forests of our home are as proud and untamed as they have been for centuries.

Tradition and culture run deep in this region, evolving slowly, and with purpose. It is this bold frontier that yields the best and most authentic expressions of Italian food and wine. This is the heritage of Sassoregale wines: full bodied with bold flavor.

About the wine:

The 100% Vermentino is harvested from our vineyards around 150 meters (492 feet) above sea level and cool-temperature fermented in stainless steel to preserve freshness. Briefly aged on its fine lees to enhance mid-palate richness and bottled under screwcap.

The wine is a bright straw color. The elegant and expressive nose is dominated by citrus and stone fruits framed by fresh herbs and minerality. Robust and round on the palate with generous concentration of fruits. It tastes rich, but is utterly fresh with a persistent mineral-driven finish.

