



PRODUCER PROFILE

Estate owned by: Tipa Bertarelli Family
Winemaker: Luca Marrone
Total acreage under vine: 285
Estate founded: 1998
Winery production: 150,000 Bottles
Region: Toscana
Country: Italy

ColleMassari Rigoletto 2017

WINE DESCRIPTION

ColleMassari is the most important and largest estate of the Montecucco appellation. The vineyards are located on the Montecucco hill that gives name to the appellation. The vines on the Montecucco hill are the oldest Sangiovese vines of the DOCG.

Rigoletto is the name of a river inside the property. Montecucco is located between Montalcino, and Scansano, and benefits from microclimates similar to both of those regions. The Castello ColleMassari winery is located in Cinigiano in the foothills of Monte Amiata, about 1050ft above sea level.

The fermentation takes place in stainless steel vats with never too high temperatures to preserve the most of the fresh and varietal aromatic expression. The wine is aged for 15 months in steel tanks and a small part in barrels.

TASTING NOTES

Pleasant impact on the nose, where fresh, vinous and balsamic notes of cherry and menthol aromas stand out. The taste is fresh, soft and inviting and with sweet and enveloping tannins.

FOOD PAIRING

This wine is delightful to drink, and can be enjoyed throughout an entire meal.

VINEYARD & PRODUCTION INFO

Soil composition:	fractured sandstone, tufaceous clays and calcareous marl
Training method:	Double-Guyot Cordon Spur-pruned
Exposure:	Various
Year vineyard planted:	1999-2005
Harvest time:	August 25th to September 15th
First vintage of this wine:	2000
Bottles produced of this wine:	150,000
Average Wine Age:	15 years

WINEMAKING & AGING

Varietal composition:	70% Sangiovese, 15% Ciliegliolo, 15% Montepulciano
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	10 days
Fermentation temperature:	82 °F
Maceration technique:	Punchdown, Pumpovers, and Aeration
Length of maceration:	15 days
Malolactic fermentation:	Yes
Fining agent:	no fining
Type of aging container:	Barrels and Stainless steel tanks
Size of aging container:	150 hl
Age of aging container:	Three years - Five years
Type of oak:	French
Length of aging before bottling:	15 months
Length of bottle aging:	2 months
Total SO ₂ :	69 mg/L

ANALYTICAL DATA

Alcohol:	14%
pH level:	3.68
Residual sugar:	0.8 g/L
Acidity:	4.74 g/L
Dry extract:	30.6 g/L