



## PRODUCER PROFILE

Estate owned by: Tipa Bertarelli Family  
Winemaker: Luca Marrone  
Total acreage under vine: 285  
Estate founded: 1998  
Winery production: 90,000 Bottles  
Region: Toscana  
Country: Italy

## ColleMassari Melacce 2023

### WINE DESCRIPTION

ColleMassari is the most important and largest estate of the Montecucco appellation in central Tuscany. The vineyards are located on the Montecucco hill that gives name to the appellation.

Melacce is the name of a river that runs through 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.

Melacce is produced from vineyards at 300 m above sea level on fractured sandstone soils well exposed to sea winds, which together with pronounced temperature fluctuations imprint the characters of freshness and aroma to the wine.

The harvest is quite early, in order to preserve verve and vivacity in the grapes. Vinification in stainless steel vats at low temperatures to better preserve the varietal aromatic expression. It is then aged on lees, to gain smoothness and flavor.

### TASTING NOTES

A vermentino of noble character with crispy peel and lively acidity. On the nose it is intense, with marked citrus and aromatic herbs. On the palate it is fresh, sapid, persistent and with a pleasant fruity aftertaste.

### FOOD PAIRING

Goes well with all fish, particularly with antipasti, and is ideal as an aperitif.

### VINEYARD & PRODUCTION INFO

Soil composition:	Sandstone
Training method:	Cordon Spur
Elevation:	985 feet
Exposure:	Various
Year vineyard planted:	From 1999 to 2005
Harvest time:	from the 20th to the 27th of August
First vintage of this wine:	2001
Bottles produced of this wine:	90,000
Average Wine Age:	15 years

### WINEMAKING & AGING

Varietal composition:	100% Vermentino
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	20 days
Fermentation temperature:	59 °F
Malolactic fermentation:	No
Fining agent:	Vegan
Type of aging container:	Stainless steel tanks
Size of aging container:	100 hl
Length of aging before bottling:	4 months
Length of bottle aging:	2 months
Prefermentation technique:	Cold maceration
Time on its skins:	12 hours
Total SO <sub>2</sub> :	90 mg/L

### ANALYTICAL DATA

Alcohol:	13.5%
pH level:	3.27
Residual sugar:	1.59 g/L
Acidity:	5.28 g/L
Dry extract:	21.8 g/L