



PRODUCER PROFILE

Estate owned by: Tipa Bertarelli Family
Winemaker: Luca Marrone
Total acreage under vine: 285
Estate founded: 1998
Winery production: 170,000 Bottles
Region: Toscana
Country: Italy

ColleMassari Montecucco Rosso Riserva 2014

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. The vines on the Montecucco hill are the oldest Sangiovese vines of the DOCG.

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.

Vinification in stainless steel vats and in small wood vats with spontaneous fermentation and long macerations of 3-4 weeks. Ages for 18 months in vats and tonneaux. The winemaking results in complex and deep flavor, with voluptuous texture.

TASTING NOTES

Intense and persistent nose with clear hints of blackberry and blueberry in prevalence; dense aromas of jam and notes of Mediterranean spices emerge in progression. The attack on the palate is soft and harmonious; the finish ample and enveloping, supported by a backbone of pleasant acidity.

FOOD PAIRING

Goes well with roast and braised red meats, game and aged cheese.

VINEYARD & PRODUCTION INFO

Soil composition:	tufaceous clays and calcareous marl, alluvial pebble and conglomerate, ferrous and calcareous clays
Training method:	Cordon Spur-pruned
Elevation:	985 feet
Exposure:	Various
Year vineyard planted:	1970-2005
Harvest time:	September 5th - October 5th
First vintage of this wine:	2000
Bottles produced of this wine:	170,000
Average Wine Age:	30

WINEMAKING & AGING

Varietal composition:	80% Sangiovese, 10% Ciliegiolo, 10% Cabernet Sauvignon
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	10 days
Fermentation temperature:	82 °F
Maceration technique:	Punchdown and Aeration
Length of maceration:	25 days
Malolactic fermentation:	Full
Fining agent:	no fining
Type of aging container:	Barrels
Size of aging container:	40 hl/500 hl
Age of aging container:	One year - Three years
Type of oak:	Slavonian & French
Length of aging before bottling:	18 months
Length of bottle aging:	6 months

ANALYTICAL DATA

Alcohol:	14%
pH level:	3.7
Residual sugar:	0.5 g/L
Acidity:	5.1 g/L
Dry extract:	30.6 g/L