



## PRODUCER PROFILE

Estate owned by: Tipa Bertarelli Family  
Winemaker: Luca Marrone  
Total acreage under vine: 285  
Estate founded: 1998  
Winery production: 20,000 Bottles  
Region: Toscana  
Country: Italy

## ColleMassari Poggio Lombrone 2013

### 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.

Poggio Lombrone is the name of the estate's oldest Sangiovese vineyard.

Harvesting is done manually and the spontaneous fermentation takes place in open truncated cone-shaped oak vats with frequent and gentle manual punching, allowing long macerations and only fully ripe tannins extraction. Malolactic fermentation in 40 hl. oak casks, where the aging continues for 30 months.

### TASTING NOTES

Hints of sour cherry and forest fruits with elegant progression where sweet and saline tertiary notes alternate. Tasty and enveloping, full of vigor and tension, with a well pronounced tannin in harmony with the typical freshness and mineral character.

### FOOD PAIRING

Goes well with game, as e.g. local preparations of wild boar, roast, braised and stewed red meats, and medium aged cheese.

### VINEYARD & PRODUCTION INFO

Vineyard size:	20
Soil composition:	tufaceous clays and calcareous marl
Training method:	Cordon Spur-pruned
Elevation:	985 feet
Exposure:	Southwestern
Year vineyard planted:	1952
Harvest time:	September 15th-October 10th
First vintage of this wine:	2004
Bottles produced of this wine:	20,000
Average Wine Age:	65

### WINEMAKING & AGING

Varietal composition:	100% Sangiovese
Fermentation container:	Barrels
Length of alcoholic fermentation:	15 days days
Fermentation temperature:	77-86 °F
Maceration technique:	Punchdown
Length of maceration:	35 days
Malolactic fermentation:	Full
Fining agent:	no fining
Type of aging container:	Barrels
Size of aging container:	40 hl
Type of oak:	Slavonian
Length of aging before bottling:	30 months
Length of bottle aging:	24 months

### ANALYTICAL DATA

Alcohol:	14.5%
pH level:	3.6
Residual sugar:	0.4 g/L
Acidity:	5 g/L
Dry extract:	28.7 g/L