



ColleMassari



Melacce Montecucco Vermentino DOC

PRODUCER'S STORY

ColleMassari is located near Cinigiano in the foothills of Mount Amiata at an altitude of 320 m (1.050 ft) above sea level. We are in the Montecucco DOC, famous for its unique microclimate. The name of the Estate comes from the Castle of ColleMassari that was originally built in the 14th Century and used as a granary. The Castle was acquired in 1999 and restored by the Tipa – Bertarelli family. In 2003 the modern cellar was built using bio architecture parameters. From the beginning ColleMassari is certified as organic.

WHAT HAPPENED IN 2019?

A mild Winter followed by a dry Spring, heavy rains in May followed by a warm June stabilized the growing. A mild Summer lead to a late maturation of the grapes.

WHAT DOES IT TASTE LIKE?

Clean Vermentino with a fruity-fresh first sip. Aromas of Granny Smith apple, white peach and sweet limes with a hint of exotic fruits. Crispy and dry on the palate with fantastic minerality.

WHAT TO DRINK IT WITH?

Appetizers, grilled or raw fish, seafood pasta and fried fish, spicy food.

WHAT'S IN IT?

VINTAGE	2019
GRAPE VARIETY	100% VEREMNTINO
REGION	TUSCANY, ITALY
WINEMAKER	LUCA MARRONE
ALCOHOL (ABV)	14%
STYLE	AROMATIC AND FRESH
FARMING	ORGANIC
AWARD	

