



ColleMassari



Rigoletto Montecucco Rosso 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 2018?

A cold and dry spring postponed the growing to June with a rainy month.

Summer was warm and granted a good amount of heat to the grapes.

August was warm with alternate rain and allowed a perfect maturation.

WHAT'S IN IT?

VINTAGE	2018
GRAPE VARIETY	70% SANGIOVESE 15% CILIEGILO 15% MONTEPULCIANO
REGION	TUSCANY, ITALY
WINEMAKER	LUCA MARRONE
ALCOHOL (ABV)	14,5%
STYLE	FRESH AND FRUITY
FARMING	ORGANIC
AWARD	

WHAT DOES IT TASTE LIKE?

It is a nicely smooth and charming wine, the fresh touch of the Sangiovese combined with notes of red berries and a delicate spicy touch of black pepper. It is a ready to drink wine with an easy approach.

WHAT TO DRINK IT WITH?

Appetizers, pasta with tomato sauce, poultry and pizza

