



ColleMassari



Irisse 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 2016?

A warm and dry spring allowed a quick evolution of the vegetation. In June we had a lot of rain granting a considerable reserve of water underground. Summer was warm and dry with a nice temperature swing between days and nights by the end of August allowed a perfect ripening of the grapes.

WHAT'S IN IT?

VINTAGE	2016
GRAPE VARIETY	85% VEREMTINO 15% GRECHETTO
REGION	TUSCANY, ITALY
WINEMAKER	LUCA MARRONE
ALCOHOL (ABV)	14,5%
STYLE	ELEGANT AND RICH
FARMING	ORGANIC
AWARD	

WHAT DOES IT TASTE LIKE?

With hints of honey and rosemary, juicy pears and melon, as well as great minerality and persistence. Elegant and rich, this wine combine the freshness of the variety with the structure of the oak.

WHAT TO DRINK IT WITH?

Fish and vegetarian dishes, poultry, scallops and spicy food.

