



# ColleMassari



## Poggio Lombrone Montecucco Rosso Riserva DOCG

### 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 14<sup>th</sup> 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 2012?

A cold and rainy winter and summer forced a late growing but with a good reserve of water in the soil. Summer was warm and allowed a good maturation of the grapes.

### WHAT DOES IT TASTE LIKE?

A long fermentation in open wooden vats followed by an aging of 18 months in 30 hl oak casks result in a complex and extremely elegant Sangiovese. Soft spiced cherry notes, delicate and savory with a warm and long taste, it's nice and fresh with dense and velvety tannins embracing intense aromas.

### WHAT TO DRINK IT WITH?

Grilled T-bone steak and wagyu beef, cheese and truffle.

### WHAT'S IN IT?

VINTAGE	2012
GRAPE VARIETY	100% SANGIOVESE
REGION	TUSCANY, ITALY
WINEMAKER	LUCA MARRONE
ALCOHOL (ABV)	14,5%
STYLE	SMOOTH AND ELEGANT
FARMING	ORGANIC
AWARD	JS 90, WS 92

