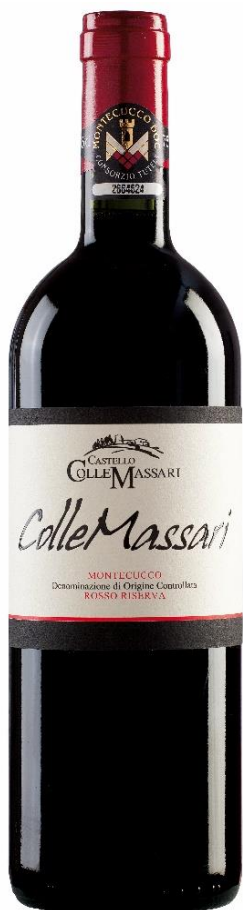


Colle Massari



Montecucco Rosso Riserva 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 2015?

A cold winter followed by a dry and warm spring allowed a nice growing.

Late spring was quite rainy with alternate warm days. Summer was warm and dry and allowed a perfect maturation.

WHAT'S IN IT?

VINTAGE	2015
GRAPE VARIETY	80% SANGIOVESE 10% CABERNET SAUVIGNON 10% CILIEGIOLO
REGION	TUSCANY, ITALY
WINEMAKER	LUCA MARRONE
ALCOHOL (ABV)	14,5%
STYLE	SMOOTH AND COMPLEX
FARMING	ORGANIC
AWARD	JS 91, WS 90

WHAT DOES IT TASTE LIKE?

The dominant flavor is the extreme elegance of the Sangiovese with charming cherry notes combined with dark fruits and the complexity of Cabernet; the typical acidity and the body are perfectly integrated, it's linear, dry, persistent and shows a nice balance.

WHAT TO DRINK IT WITH?

Pasta with tomato or meat sauce, red meats from the barbecue, sausages and white meat with sauces.

