



PRODUCER PROFILE

Estate owned by: Tipa Bertarelli Family
Winemaker: Luca Marrone
Total acreage under vine: 285
Estate founded: 1998
Winery production: 468,000 Bottles
Region: Toscana
Country: Italy

Melacce 2017

WINE DESCRIPTION

ColleMassari is the most important and largest estate of the Montecucco appellation. The vineyards are located on the Montecucco hill that gives name to the appellation. The vines on the Montecucco hill are the oldest Sangiovese vines of the DOCG.

Although it is a “new” DOCG, wine has been made in Montecucco since the time of the Etruscans in the 8th century. The wine making tradition is now continued by Maria Iris Bertarelli and Claudio Tipa, who purchased the vineyard in 1998 to be the heart of the Montecucco DOC that it was their vision to create. ColleMassari produced its first vintage in 2000.

ABOUT THE VINEYARD

Melacce is the name of a river that runs through the property. Montecucco is located between Montalcino, and Scansano, and benefits from microclimates similar to both of those regions. The Castello ColleMassari winery is located in Cinigiano in the foothills of Monte Amiata, about 1050ft above sea level. The Castello ColleMassari is not entirely a medieval castle. Its structure is more reminiscent of a fortified hamlet or even a grancia, a type of protected agricultural operation, founded by Cistercian Monks in the 8th century.

Melacce is produced from vineyards at 300 m above sea level on fractured sandstone soils well exposed to sea winds, which together with pronounced temperature fluctuations imprint the characters of freshness and aroma to the wine.

WINE PRODUCTION

The harvest is quite early, in order to preserve verve and vivacity in the grapes. Vinification in stainless steel vats at low temperatures to better preserve the varietal aromatic expression. It is then aged on lees, to gain smoothness and flavor. It was bottled in the month of January 2018.

TASTING NOTES

A vermentino of noble character with crispy peel and lively acidity. The grapes for Melacce were harvested during the last ten days of August. The rather early harvest allowed preserving the gustative vivacity and aromatic freshness that characterize this wine.

FOOD PAIRING

On the nose it is intense, with marked citrus and aromatic herbs. On the palate it is fresh, sapid, persistent and with a pleasant fruity aftertaste. Goes well with all fish, particularly with antipasti, and is ideal as an aperitif.

VINEYARD & PRODUCTION INFO

Soil composition:	Sandstone
Training method:	Cordon Spur
Elevation:	985 feet
Exposure:	Various
Year vineyard planted:	From 1999 to 2005
Average Vine Age:	15 years
Harvest time:	from the 20th to the 27th of August
First vintage of this wine:	2001
Bottles produced of this wine:	75,000

WINEMAKING & AGING

Varietal composition:	100% Vermentino
Prefermentation technique:	Cold maceration
Time on its skins:	12 hours
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	20 days
Fermentation temperature:	59 °F
Malolactic fermentation:	No
Fining agent:	Vegan

Type of aging container:	Stainless steel tanks
Size of aging container:	100 hl
Length of aging before bottling:	4 months
Length of bottle aging:	2 months

ANALYTICAL DATA

Alcohol:	13.5 %
pH level:	3.1
Residual sugar:	0.9 g/L
Acidity:	5.5 g/L
Dry extract:	20.1 g/L