



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

Rigoletto 2015

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

Rigoletto is the name of a river inside 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.

WINE PRODUCTION

The fermentation takes place in stainless steel vats with never too high temperatures to preserve the most of the fresh and varietal aromatic expression. The wine was aged for 15 months in steel tanks and a small part in barrels. The bottling took place in the month of March 2018.

TASTING NOTES

The rather hot summer was well mitigated by the rains of mid-August, which milled the average temperatures. This has favored large temperature variations, creating excellent conditions for an adequate and optimal ripening of the grapes. The exposure and the difference in soil conformation have clearly differentiated the degree of ripeness of the grapes and helped to carry out a gradual harvest where the different expressions of Sangiovese and the other vines have had the opportunity to give reachness in the blend of this wine.

FOOD PAIRING

Pleasant impact on the nose, where fresh, vinous and balsamic notes of cherry and menthol aromas stand out. The taste is fresh, soft and inviting and with sweet and enveloping tannins. This wine is pleasant to drink, and can be enjoyed throughout an entire meal.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Montecucco DOC
Soil composition:	fractured sandstone, tufaceous clays and calcareous marl
Training method:	Double-Guyot Cordon Spur-pruned
Exposure:	Various
Year vineyard planted:	1999-2005
Average Vine Age:	15 years
Harvest time:	August 25th to September 15th
First vintage of this wine:	2000
Bottles produced of this wine:	170,000

WINEMAKING & AGING

Varietal composition:	70% Sangiovese, 15% Cilieggiolo, 15% Montepulciano
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	10 days
Fermentation temperature:	82 °F
Maceration technique:	Punchdown, Pumpovers, and Aeration
Length of maceration:	15 days
Malolactic fermentation:	Yes
Fining agent:	no fining
Type of aging container:	Barrels and Stainless steel tanks



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Size of aging container:	150 hl
Age of aging container:	Three years - Five years
Type of oak:	French
Length of aging before bottling:	15 months
Length of bottle aging:	2 months

ANALYTICAL DATA

Alcohol:	13.5 %
pH level:	3.6
Residual sugar:	1.1 g/L
Acidity:	4.7 g/L
Dry extract:	29.2 g/L