



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

Montecucco Rosso Riserva 2014

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

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

Vinification in stainless steel vats and in small wood vats with spontaneous fermentation and long macerations of 3-4 weeks. Ages for 18 months in vats and tonneaux, and was bottled from from June 22 to July 19, 2017. The wine results in complex and deep flavor, with important texture

TASTING NOTES

The high summer temperatures have been providentially mitigated by the rains of mid-August, which have favored considerable temperature variations creating excellent conditions for a proper and optimal ripening of the grapes. The very healthy grapes had good sugar content and a strong phenolic maturity that made a wine of great quality.

FOOD PAIRING

Intense and persistent nose with clear hints of blackberry and blueberry in prevalence; dense aromas of jam and notes of Mediterranean spices emerge in progression. The entry into the mouth is soft and harmonious; the final ample and enveloping, supported by a pleasant acidity. Goes well with roast and braised red meats, game and aged cheese.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Montecucco DOC
Soil composition:	tufaceous clays and calcareous marl, alluvial pebble and conglomerate, ferrous and calcareous clays
Training method:	Cordon Spur-pruned
Elevation:	985 feet
Exposure:	Various
Year vineyard planted:	1970-2005
Average Vine Age:	30
Harvest time:	September 5th - October 5th
First vintage of this wine:	2000
Bottles produced of this wine:	170,000

WINEMAKING & AGING

Varietal composition:	80% Sangiovese, 10% Cilieggiolo, 10% Cabernet Sauvignon
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	10 days
Fermentation temperature:	82 °F
Maceration technique:	Punchdown and Aeration
Length of maceration:	25 days
Malolactic fermentation:	Full
Fining agent:	no fining
Type of aging container:	Barrels



Size of aging container:	40 hl/500 hl
Age of aging container:	One year - Three years
Type of oak:	Slavonian & French
Length of aging before bottling:	18 months
Length of bottle aging:	6 months

ANALYTICAL DATA

Alcohol:	14.0 %
pH level:	3.7
Residual sugar:	0.5 g/L
Acidity:	5.1 g/L
Dry extract:	30.6 g/L