



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

Poggio Lombrone 2013

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.

Poggio Lombrone is the name of our oldest Sangiovese vineyard

ABOUT THE VINEYARD

A wine produced with a selection of Sangiovese grapes from the vineyard “Poggio Lombrone”. 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

Harvesting is done manually and the spontaneous fermentation takes place in open truncated cone-shaped oak vats with frequent and gentle manual punching, allowing long macerations and only fully ripe tannins extraction. Malolactic fermentation in 40 hl. oak casks, where the aging continues for 30 months.

TASTING NOTES

A quite mild summer and the good temperature ranges after the mid of August have allowed a long period of ripening and maturation. Therefore the harvest timelines were prolonged until October the 10th. The fresh and benevolent vintage character is found in the characteristics of this Riserva, with a complex and profound aromatic character, that deserves a long aging in the bottle.

FOOD PAIRING

Hints of sour cherry and forest fruits with elegant progression where sweet and saline tertiary notes alternate. Tasty and enveloping, full of vigor and tension, with a well pronounced tannin in harmony with the typical freshness and mineral character. Goes well with game, as e.g. local preparations of wild boar, roast, braised and stewed red meats, and medium aged cheese.

VINEYARD & PRODUCTION INFO

Vineyard size:	20 acres
Soil composition:	tufaceous clays and calcareous marl
Training method:	Cordon Spur-pruned
Elevation:	985 feet
Exposure:	Southwestern
Year vineyard planted:	1952
Average Vine Age:	65
Harvest time:	September 15th-October 10th
First vintage of this wine:	2004
Bottles produced of this wine:	20,000

WINEMAKING & AGING

Varietal composition:	100% Sangiovese
Fermentation container:	Barrels
Length of alcoholic fermentation:	15 days days
Fermentation temperature:	77-86 °F
Maceration technique:	Punchdown
Length of maceration:	35 days
Malolactic fermentation:	Full



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Fining agent:	no fining
Type of aging container:	Barrels
Size of aging container:	40 hl
Type of oak:	Slavonian
Length of aging before bottling:	30 months
Length of bottle aging:	24 months

ANALYTICAL DATA

Alcohol:	14.5 %
pH level:	3.6
Residual sugar:	0.4 g/L
Acidity:	5.0 g/L
Dry extract:	28.7 g/L