



2018 Collemattoni Brunello di Montalcino *Italy – Toscana – Brunello di Montalcino DOCG*

ABOUT THE WINERY

Azienda Agricola Collemattoni is in southern Montalcino, near the village of Sant'Angelo in Colle. The winery was founded in 1988 by father and son team Ado & Marcello Bucci, after Marcello studied winemaking & convinced his father to start their own project. Ado purchased land and a 17th century farmhouse – called 'Collemattoni' – from the local parish, and they began making wine. Marco is the winemaker, and his passion and initiative is at the heart of Collemattoni.

The Bucci family owns nearly 12 hectares of vineyards, mostly planted with Sangiovese, on five different parcels. Their oldest vineyard was planted in 1984. Collemattoni winery is certified organic, and production is around 5,000 cases per year.

ABOUT THE WINE

Brilliant red with burgundy reflects. Wild black fruits, black cherry and noble wood on the nose. Great body & elegance; warm, dry and persistent. Sourced from a variety of Collemattoni's vineyards, yielding a nicely balanced wine.

RATINGS

97 pts – Platinum Award – Decanter World Wine Awards



Appellation	Brunello di Montalcino DOCG
Varietal(s)	100% Sangiovese
Vinification	Harvest is 100% destemmed with a soft pressing, fermentation in stainless steel tanks at controlled temperatures and pumping over for the first week of maceration. Skin-contact maceration for 20-25 days with rack and return technique (delestage). Aged in 32-hectoliter Slovenian Oak casks (foudre) for 30 months, then another 6 months in the bottle before release.
Soil Type	Sandy clay and marl
Size	6/750ml
UPC	7 84585 02213 7