



2013 Collemattoni Brunello di Montalcino Riserva 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

Collemattoni's Riserva is sourced from their Fontelontano Vineyard (.5 ha), located between Sant'Angelo in Colle and Collemattoni at 380 meters above sea level. This vineyard, named for the ancient water source in the area, dates back to 1984 and is the oldest vineyard at Collemattoni. It is made only in the best vintages, and it is one of the few single vineyard Brunello di Montalcino Riservas.

Intense ruby red with brilliant burgundy reflects in color. Reminiscent of wild black fruits, vanilla and spices on the nose. Dry, warm, slightly austere yet velvety in the palate.

RATINGS

94 pts Vinous

Vintage	2013
Appellation	Brunello di Montalcino DOCG
Varietal(s)	100% Sangiovese
Aging	Aged in Slovenian Oak barrel for 30 months, then another 6 months in the bottle before release.
Soil Type	Sandy clay and marl
Size	6/750ml
UPC	7 84585 02214 4