

Collemattoni Brunello di Montalcino Riserva

Azienda Agricola Collemattoni

Italy - Toscana - Brunello di Montalcino DOCG

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.

Specifications	
Appellation	Brunello di Montalcino DOCG
Wine Type	Red
Varietals	100% Sangiovese
Age of Vines	15-18 years
Soil type	Sandy clay and marl
Vinification	Harvest is 100% destemmed with a soft pressing, fermentation in stainless steel tanks at controlled temperatures, pumping over for the first week of maceration following by skin-contact maceration for 20-25 days with rack and return technique (delestage). Wine is slightly filtered before bottling. Aged in Slovenian Oak barrel for 30 months, then another 6 months in the bottle before release.
Pairings	steak, pheasants and strong cheese.



Codes, Weights and Measures	
UPC	7 84585 02214 4
Units/Case	6
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02214 1
Case Weight	21
Cases/Pallet	50
Layers/Pallet	9
ABV	15.50%
SRP	\$ 111.99 USD 750mL Bottle

Reviews and News

2013 Collemattoni Brunello di Montalcino Riserva Vigna Fontelontano - 94 PTS - VINOUS

2012 Collemattoni Brunello di Montalcino Riserva Vigna Fontelontano - 96 PTS - WS
2012 Collemattoni Brunello di Montalcino Riserva Vigna Fontelontano - 95 PTS - VINOUS
2010 Collemattoni Brunello di Montalcino Riserva Vigna Fontelontano - 94 PTS - WS
2007 Collemattoni Brunello di Montalcino Riserva Vigna Fontelontano - 91+ PTS - VINOUS