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Collemattoni 'Adone' Rosso Toscano IGT Italy – Toscana – Toscana IGT

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

The name 'Adone' is a tribute to Ado Bucci, Marcello's father, who helped his son create the Collemattoni winery.

This blend of Sangiovese and Merlot is a pleasant, enjoyable wine for any occasion. Ruby red in color, with a bouquet of violet, cherry and blackberry. Fruit, well-balanced and persistent.

Appellation	Toscana IGT
Varietal(s)	95% Sangiovese and 5% Merlot
Vinification	100% destemmed with a soft pressing, fermentation in stainless steel tanks at controlled temperatures, maceration for 10 days. Aged in the bottle for 6 months before release. Wine is slightly filtered before bottling.
Soil Type	Sandy clay and marl
Agricultural Practices	Organic
Size	12/750ml
UPC	7 84585 02215 1