



## 2018 Collemattoni Rosso di Montalcino Italy – Toscana – Rosso di Montalcino DOC

### 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 17<sup>th</sup> 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

Intense ruby red color. Aromas of violet flowers, black cherry and wild black fruits. Warm, dry and well balanced.

"Bright deep red. Inviting aromas of red and dark berries and violet. Sleek and lively, with forward plum and blueberry flavors lingering nicely on the perfumed textured finish. Knockout Rosso. - Ian D'Agata, Vinous"

### RATINGS

**92 pts Vinous**

Vintage	2018
Appellation	Rosso di Montalcino DOC
Varietal(s)	100% Sangiovese
Vinification	Harvest is 100% destemmed with a soft pressing, fermentation in stainless steel tanks at controlled temperature of 28-30 degrees C, pumping over for the first week of maceration followed by skin-contact maceration for 20-25 days with rack and return technique (delestage). Aged in 32-hectoliter Slovenian Oak casks (foudre) for 14 months, then another 3 months in the bottle before release.
Soil Type	Sandy clay and marl
Agricultural Practices	Organic
Size	6/750ml
UPC	7 84585 02212 0

