Collazzi
LIBERTÀ TOSCANA ROSSO IGT - 2010
REGION: ITALY - TUSCANY

GRAPES / SOILS

<table>
<thead>
<tr>
<th>Grape/Soil Details</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>Merlot, Syrah &amp; small quantities of Sangiovese</td>
<td>13 years average in 2010</td>
</tr>
<tr>
<td>Clay rich in limestone, abundantly rocky</td>
<td>27.2 acres</td>
</tr>
</tbody>
</table>

THE WINE

Vineyard Profile

- The vineyards grow at Collazzi estate, located in the town of Impruneta (Florence).
- 27.18 acres
- 590 ft above sea level
- Exposure is South/West
- Clay soils, rich in limestone, with an abundantly rocky texture.
- 15 yr. old vines

Harvest Notes

- The time lag between harvesting and processing is very short, as the vineyards are all located within 450 yards of the cellar.
- Each grape variety and single parcel is harvested and processed individually.
- The grapes are further selected on the sorting table.

Technical Information

- Yield per Acre: 3.0 tons
- Time of Harvest: From the middle of September to the middle of October.
- Fermentation Vats: Temperature controlled stainless steel vats.
- Length of Fermentation: 10 days
- Aging: Part in barrel, part in stainless steel.
- Length of Aging: 10 months
- Bottle Aging: 2 months

COLLAZZI

Villa Collazzi is one of the most impressive estates in all of Tuscany. This architectural landmark was originally designed by Michelangelo in 1560 for his friend, Agostino Dini. It offers commanding views of the surrounding countryside. I Collazzi is a property of the Marchi brothers, Carlo and Bona. During the last decade the Marchi brothers invested heavily in the development of Collazzi's farming business, renewing the vineyards and restructuring the cellar, with the goal of producing excellent wines.
REVIEWS

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Bright red. Aromas of red cherry, cinnamon and flowers on the balsamic nose. Then sweet and smooth in the mouth, with juicy flavors of ripe red cherry and brown spices. Finishes long and creamy, with ripe tannins and lively acidity.

91 Points - jamessuckling.com, November, 2012

GENERAL INFO

<table>
<thead>
<tr>
<th>Country</th>
<th>Italy</th>
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</thead>
<tbody>
<tr>
<td>Region</td>
<td>Tuscany</td>
</tr>
<tr>
<td>Appellation(s)</td>
<td>Chianti Classico</td>
</tr>
<tr>
<td>Proprietors</td>
<td>Carlo and Bona Marchi (brothers)</td>
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<tr>
<td>Founded</td>
<td>1935</td>
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<tr>
<td>Winemaker</td>
<td>Alberto Torelli</td>
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<tr>
<td>Annual Production</td>
<td>12,000 9L cases</td>
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<tr>
<td>Farming (Sustainable, organic, biodynamic)</td>
<td>Sustainable</td>
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