

# COLLAZZI

**V**illa Collazzi is one of the most impressive estates in all of Tuscany. Set atop a hill located a few miles south of Florence on the old road to Volterra, it offers commanding views of the surrounding countryside. This architectural landmark was originally designed by Michelangelo in 1560 for his friend, Agostino Dini. It features two rows of loggias above a large courtyard enclosed on three sides and open on a fourth. The building remained incomplete for centuries until it was purchased by the Marchi family in 1933.

Wine is grown on 25 hectares (62 acres), while the specialized cultivation of 120 hectares (297 acres) of olive trees produces a precious extra virgin olive oil. Collazzi is also dedicated to the raising of bees that yields a small quantity of organic honey.

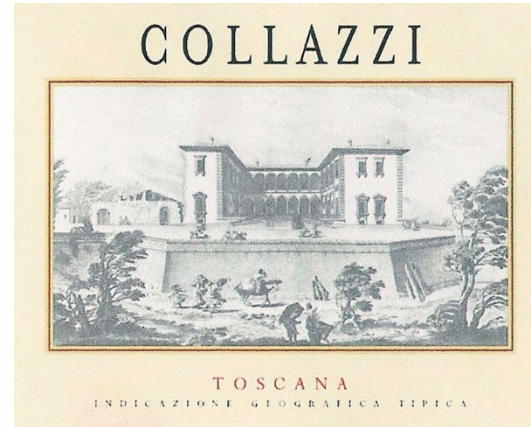
The soils are composed of clay, sand and rock. Well draining and low in organic matter, they offer the perfect habitat for grapes. The property is planted to Cabernet Sauvignon, Merlot, Cabernet Franc and Sangiovese. The wines are aged primarily in new French oak barrels. The estate produces a Chianti Classico called Bastioni and a Super-Tuscan blend called Collazzi, along with Libertà, a red blend, and Ferro, 100% Petit Verdot.

Villa Collazzi is currently run by three siblings from the Marchi family – Carlo Marchi, Grazia Marchi Gazzoni Frascara and Bona Marchi Frescobaldi. The first vintage under the Collazzi label was 1999.

During the last decade the Marchi brothers have invested heavily in the development of Collazzi's farming business, renewing the vineyards and restructuring the cellar, with the goal of producing excellent wines.

At Collazzi the microclimate is normally warmer and drier than the surrounding area. Part of the estate lies in a natural amphitheater, with a perfect south-westerly exposure. The high amount of sun light and the high daily temperatures allow a prolonged, complete ripening of the farming products, consistently each year.

Alberto Torelli is the accomplished winemaker here. For over a decade, he has posted consistently high scores from reviewers for Collazzi.



**W**INES

Bastioni dei Collazzi  
Collazzi Toscana Rosso  
Libertà  
Ferro de Collazi  
Otto Muri