

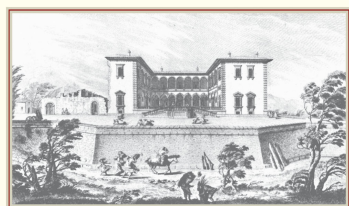
Collazzi

TOSCANA ROSSO IGT - 2012



REGION: ITALY - TUSCANY

COLLAZZI



TOSCANA
INDICAZIONE GEOGRAFICA TIPICA

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. 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.

GRAPES / SOILS

Cabernet Sauvignon (55%), Merlot (23%), Cabernet Franc (18%), Petit Verdot (4%)	18 years average in 2015	Clay rich in limestone, abundantly rocky	14.8 acres
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THE WINE

Vineyard Profile

- Vineyard: The vineyards are at the Collazzi estate, located in the town of Impruneta (Florence).
- Vineyard surface: 14.82 acres
- Altitude: 590 ft. above sea level
- Exposure: South/West
- Soil Type: Sandy and clay soils, rich in limestone, with an abundantly rocky texture, have led to the choice of planting grapes of Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot and only small amounts of the more traditional varieties.
- Planting Density: 2,477 vines per acre
- Training System: Mostly spurred cordon, which is most suited to grape varieties which bear fruit from (basal) buds, such as Cabernet Sauvignon and Merlot.
- Average Age of the Vines: 15 years old
- Climate: 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.

Harvest Notes

- Yield per Acre: 1.7 tons
- Time of Harvest: From the middle of September to the middle of October
- Harvest Method: Manual, in single boxes. The time lag between harvesting and processing is very short, as the vineyards are located within 450 yards from the cellar. Each grape variety and single parcel is harvested and processed individually. The grapes are further selected on the sorting table.
- Fermentation Vats: Temperature controlled stainless steel vats of 660 and 1,980 gallons
- Fermentation Temperature: On average, 80°F
- Length of Fermentation: 20 days
- Maceration: At the end of the alcoholic fermentation, for an additional 15 days
- Malolactic Fermentation: In barriques
- Aging: In barrique, 60% new and 40% one year old
- Length of Aging: 18 months
- Bottle Aging: 8 months

Winemaker's Notes

- Main Characteristics: The elegance and aromatic complexity of Cabernet Sauvignon and Cabernet Franc, together with the opulence of Merlot and the intensity of Petit Verdot, are the main characteristics of this magnificent wine.
- Color: Deep red, with shades of purple.
- Perfume: Pervasive balsamic notes are accompanied by hints of ripe dark, black fruit and flowers in a perfect aromatic balance.
- Taste: Long silky and caressing, black truffles with lovely variegated complex sensations. The final is endless, elegant. A master in balance.
- Food Pairing Suggestions: This wine's structure demands combinations with red meats, such as steak, fillet, grilled vegetables, cheese.

REVIEWS

Toscana Rosso IGT – 2012

93 Points - jamessuckling.com

A tight and savory red with berries, coffee beans, wet dark earth as well as bark and berry character. Full body, firm tannins and a fresh finish. Tight and tannic. A very pretty as always Bordeaux blend. Better in 2017.

GENERAL INFO

Country	Italy
Region	Tuscany
Appellation(s)	Chianti Classico
Proprietors	Carlo and Bona Marchi (brothers)
Founded	1935
Winemaker	Alberto Torelli
Annual Production	12,000 9L cases
Farming (Sustainable, organic, biodynamic)	Sustainable