



COLLAZZI

Vintage 2015
Appellation I.G.T. Toscana
Grape Varieties Cabernet Sauvignon 50%, Cabernet Franc 25%, Merlot 20%, Petit Verdot 5%
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.

TASTING NOTES

Color Deep red, with shade 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 stake, filet, grilled vegetables, cheese.

"TERROIR" OF ORIGIN

Vineyard The vineyards grown at 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 (basali) buds, such as Cabernet Sauvignon and Merlot.
Average age of the vines 15 year 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.

WINE MAKING AND AGEING

Yield per Acre 1.7 tons (US) of wine
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 all 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 (US)
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
Ageing In barrique, 60% new and 40% one year old
Length of Ageing 18 months
Bottled Ageing 8 months
Packaging Formats Bordeaux half bottles of 0.375 cl., in carton cases of 12 each
 Bordeaux shape bottles of 0.75 cl., in carton cases of 6 each
 Magnums of 1.5 lt. in single wooden cases 3 lt. bottles in single wooden cases
 6 lt. bottles in single wooden cases



AWARDS

James Suckling

Collazzi 2001: 91 Collazzi 2006: 90
 Collazzi 2002: 91 Collazzi 2007: 92
 Collazzi 2003: 91 Collazzi 2008: 94
 Collazzi 2004: 92 Collazzi 2009: 92
 Collazzi 2005: 92 Collazzi 2010: 95

Falstaff

Collazzi 2005: 92/100 Collazzi 2006: 90/100

Gambero Rosso

Collazzi 1999: 2 bicchieri
 Collazzi 2000: 2 bicchieri rossi
 Collazzi 2001: 2 bicchieri rossi
 Collazzi 2008: 2 bicchieri rossi

Robert Parker

Collazzi 2006: 92

Ian d'Agata - Tanzer Top 100 d'Italia

Collazzi 2004 Collazzi 2005 Collazzi 2006
 Collazzi 2007 Collazzi 2008