



LIBERTÀ

Vintage
Appellation
Grape Varieties
Main Characteristics

2016
I.G.T. Toscana
Merlot 50%, Cabernet Franc 35%, Syrah 15%.
Libertà is made with grapes from the Collazzi estate.
The wine's goal is to achieve an delicious balance between the Merlot's soft tannins, Syrah's richness in spices and the elegant fragrance of Sangiovese. The wine owes its name to a donation that the City of Florence made to eight local families, among which the former owners of Collazzi, who had valiantly fought for the city's freedom.

Color
Perfume
Taste

TASTING NOTES

Very deep, it tells of the excellent quality of the grapes.
Balsamic, typical of the main grape variety in the blend.
Round, pervasive, with sweet tannins, perfectly balanced.
Complex, long, yet not overpowering

FOOD PAIRING SUGGESTIONS

From appetizers like cold cuts, to steamy pasta dishes in meat sauces.
Not to be forgotten, the pairing with seasoned cheeses, stewed meats and dry chocolate biscuits.

"TERROIR" OF ORIGIN

Vineyard
Vineyard Surface
Altitude
Exposure
Soil Type
Planting Density
Training System
Average age of the vines
Climate

The vineyards grown at Collazzi estate, located in the town of Impruneta (Florence).
27.18 acres
590 ft. above sea level
South / West
Clay soils, rich in limestone, with an abundantly rocky texture
2,477 vines per acre
Mostly spurred cordon
15 years old
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
Time of Harvest
Harvest method
Fermentation Vats
Fermentation Temperature
Length of Fermentation
Maceration
Malolactic Fermentation
Ageing
Length of Ageing
Bottled Ageing
Packaging Formats

3.0 tons (US) of wine
From the middle of September to the middle of October.
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.
Temperature controlled stainless steel vats of 2,600 gallons (US)
On average, 80°F.
10 days
At the end of the alcoholic fermentation, for 10 days
In stainless steel vats
Part in barrel, part in stainless steel
10 months
2 months
Bordeaux shape bottles of 0.75 cl., in carton cases of 12 each



ABOUT US

Wine Spectator
Robert Parker
Gambero Rosso
Steven Tonxer

All the prominent wine magazines have written about us.