



# COLLAZZI

- Vintage** 2015  
**Denomination** I.G.T Tuscany  
**Varieties** Cabernet Sauvignon 50%, Cabernet Franc 25%, Merlot 20%,  
Petit Verdot 5%  
**Characteristics** Principal Characteristics Elegant, complex in its aromas, rich  
and intense, with a marked propensity to age in bottle for  
many years.

## TASTING NOTES

- Body** Deep red  
**Aromas** Balsamic spicy notes, accompanied by hints of black ripe  
fruits.  
**Taste** Silky and full bodies in the mouth. The end presents  
roundness, elegance which comes from a equilibrated  
structure.

## CHARACTERISTICS OF THE TERROIR OF PRODUCTION

- Location** Vineyards belonging to the property of Collazzi, located in the  
southwestern part of the municipality of Impruneta  
(Florence), near the village of Galluzzo.  
**Soil** Clay and limestone, in part sandy soils, rich in minerals.  
**Average age of the vine** 25 years  
**Climate Microclimate** Normally warmer and drier than surrounding areas. A part of  
the property lies in a natural amphitheater, with a perfect  
South-West exposure. The abundant insolation and the mild  
daytime temperatures, allow a prolonged and complete  
maturation of the grapes, homogeneous from year to year.

## VINIFICATION AND AGING

- Harvest** Manual in baskets. Every variety and plot are picked and  
vinified separately. Once the grapes arrive in the cellar they  
are carefully selected on the sorting table.  
**Malolactic fermentation** Done in barriques after the alcoholic fermentation  
**Aging period** 18 months in oak barrels of 225 liters  
**Formats** Besides from 0.750 bottles, there are available: half bottles, and  
prestigious formats such as Magnum, Double Magnum,  
Imperial, and Balthazar.

