



LIBERTÀ'

Vintage	2016
Denomination	I.G.T Tuscany
Varieties	Merlot 55%, Cabernet Franc 30%, Merlot 20%, Syrah 15%
Characteristics	Libertà is a blend of Merlot, Cabernet Franc, and Syrah. This wine expresses great balance between the soft tannins of Merlot, the aromatic complexity of Cabernet Franc and elegant spicy Syrah. The name Libertà derives from a gift that the city of Florence made to eight Florentine families including the then owners of Collazzi who fought valorously to free the city.

TASTING NOTES

Body	Deep red, which denotes the excellent quality of the grapes.
Aromas	Balsamic given by the best characteristics of the main variety.
Taste	In the mouth the wine is enveloping, soft tannins, leaving the palate in an exemplary balance. Complex and long without being impetuous.

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	20 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. The bunches are transported in the cellar in a short period of time due to the centrality of the cellar compared to the vineyards. 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 at 25°C in inox tanks.
Aging period	1 years in wooden casks and tanks.
Formats	Besides from 0.750 bottles, Magnum, and Double Magnum.

