

## COLLAZZI 2015



Vintage	2015 (first harvest in 1999).
Appellation	Tuscany I.G.T.
Variety	Cabernet Sauvignon 55% Cabernet Franc 18% Merlot 22 % Petit Verdot 5%.
Main Features	Intense color, balsamic and spicy with an exceptional tannin structure; rich and dense, but also with a sensation of freshness in the finish that will allow Collazzi to age for many years.
	CHARACTERISTICS OF THE TERRITORY
Origin	Vineyards property of the I Collazzi Estate, located in the north-west most portion of the municipality of Impruneta (Florence), specifically in the Galluzzo suburb.
Soil Type	Clayey-calcareous, partly sandy and very rich in skeleton.
Average Vineyard Age	20 years.
Climatic Conditions	The microclimate is warmer and drier than the surrounding areas. Part of the property lies in a natural amphitheatre with an optimal south-west exposure. Abundant insolation and averagely mild daytime temperatures, allow for a prolonged and complete ripening of the grapes, kept constant year after year.
	VINIFICATION, AGEING AND REFINEMENT
Harvest Methodology	Manual harvest in small boxes to avoid the breaking of the grapes. Each variety and parcel is harvested and vinified separately. The vineyards are located in a 400 meter radius from the cellar, allowing for brevity between harvest and processing. The bunches are accurately selected on a sorting table as soon as they reach the cellar, with the manual removal/elimination of the unsuitable grapes.
Alcoholic Fermentation	At controlled temperature of about 25°.
Malolactic fermentation	Conducted in barriques.
Refinement and ageing duration	18 months in new barriques and 6 months in the bottle.
	TASTING NOTES
Colors	Intense red.
Perfumes	Spicy balsamic notes, accompanied by hints of ripe black fruit.
Taste	Collazzi 2015 is the result of a particularly balanced season: a humid winter and hot summer with rain in August. The wine is intense, spicy, with present but silky tannins. The wine is as balanced as it is rich, dense and broad.