



COLLAZZI 2016



Vintage	2016 (first harvest in 1999).
Appellation	Tuscany I.G.T.
Variety	Cabernet Sauvignon 51% Cabernet Franc 14% Merlot 28% Petit Verdot 7%.
Main Features	Dark color, with aromatic complexity from blackberry, to spices and time. Its solid tannin structure is rich and dense, smoothed by a fresh acidity that makes it brilliant.

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	Over 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	Imposing aromatic complexity, a wide range of aromas from blackberry to spices.
Taste	Collazzi 2016 dry summer, but not excessive on ripening and concentrations. In fact, the fresher temperatures in mid-august exalted its fresh texture. The wine is vibrant, with deep and complex aromaticity. Its finish is balanced and very persistent.