



# COLLAZZI 2017



<b>Vintage</b>	2017 (first harvest in 1999).
<b>Appellation</b>	Tuscany I.G.T.
<b>Variety</b>	Cabernet Sauvignon 57% Cabernet Franc 25% Merlot 10 % Petit Verdot 8%.
<b>Main Features</b>	The intense and dark color anticipates a beautiful concentration. Collazzi radiates tobacco and ripe red fruits perfumes. Its tannin structure is solid and pleasantly fresh.

### *CHARACTERISTICS OF THE TERRITORY*

<b>Origin</b>	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.
<b>Soil Type</b>	. Clayey-calcareous, partly sandy and very rich in skeleton.
<b>Average Vineyard Age</b>	Over 20 years.
<b>Climatic Conditions</b>	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*

<b>Harvest Methodology</b>	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.
<b>Alcoholic Fermentation</b>	At controlled temperature of about 25°.
<b>Malolactic fermentation</b>	Conducted in barriques.
<b>Refinement and ageing duration</b>	18 months in new barriques and 6 months in the bottle.

### *TASTING NOTES*

<b>Colors</b>	Intense dark red.
<b>Perfumes</b>	Rich and intense nose with an aromatic range from tobacco to ripe red fruits.
<b>Taste</b>	Collazzi 2017 vintage interprets the particularly warm and sunny vintage. Particularly balanced at the taste, between the firmness of the tannins and the pleasant freshness.