



# COLLAZZI 2018



<b>Vintage</b>	2018 (first harvest in 1999).
<b>Appellation</b>	Tuscany I.G.T.
<b>Variety</b>	Cabernet Sauvignon 46% Merlot 40% Cabernet Franc 9% Petit Verdot 5%.
<b>Main Features</b>	Preserving the style of Collazzi, the color is intense and anticipates the beautiful quality of the wine. A set of aromas that blend from red fruits to citrus. Its structure, thick and silky tannin texture, make it particularly enjoyable.

### *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 forest aromas to ripe red fruits.
<b>Taste</b>	Collazzi 2018 has particularly enveloping beauty and balanced in all its components. Fills the palate elegantly with its silky tannins. The finish is enriched by its vibrant acidity, which exalts the sensation of freshness and persistence.