



COLLAZZI 2019



Vintage	2019 (first harvest in 1999).
Appellation	Tuscany I.G.T.
Variety	Cabernet Sauvignon 50% Cabernet Franc 25% Merlot 20 % Petit Verdot 5%.
Main Features	Elegant, complex in its aroma, rich and intense, with a marked propensity for decades of ageing in bottles.

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	25 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	Silky and persuasive, enveloping on the palate. It expresses roundness and elegance in the finish, resulting from a perfectly balanced structure.