



FERRO 2019



FERRO

DEI COLLAZZI

TOSCANA

INDICAZIONE GEOGRAFICA
TIPICA

COLLAZZI



75 cl e
7192 1560

Vintage	2019 (first harvest in 2010).
Appellation	Tuscany I.G.T.
Variety	Petit Verdot 100%.
Main Features	The Petit Verdot cultivated at Collazzi finds the best possible environmental conditions to express great complexity and a unique intensity. The rigorous hand selection of each cluster in the vineyard since budding, make it even more of a first-of-its-kind.

CHARACTERISTICS OF THE TERRITORY

Origin	About a 1 hectare vineyard, property of the I Collazzi Estate, frontally exposed to the city of Florence.
Soil Type	Clayey-calcerous, very rich in skeleton and thus suited to vegetative containment.
Average Vineyard Age	20 years.
Climatic Conditions	Warmer and drier microclimate compared to the adjacent areas. Part of the property lies in a natural amphitheatre with a perfect south-west exposure. The abundant insolation and mild daytime temperatures allow for a prolonged and complete maturation of the grapes, kept constant year after year.

VINIFICATION, AGEING AND REFINEMENT

Harvest Methodology	Manual harvest in small boxes to avoid breakage of the grapes. The vineyards are adjacent to the cellar, allowing for brevity between harvest and processing. The grape bunches are accurately selected on a designated sorting table, with the elimination of the unsuitable bunches along with any small green element such as leaves or stalk.
Alcoholic Fermentation	Conducted at temperatures never above 30°.
Malolactic fermentation	Spontaneous in stainless steel tanks.
Refinement and ageing duration	30 months in new barriques and 6 months in bottles.

TASTING NOTES

Colors	Intense and decisive with crimson highlights.
Perfumes	Marasca, sherry and orange blossom with a long balsamic eucalyptus finish enhanced by light cocoa hints and ripe green pepper.
Taste	Imposing and harmonious, enveloping on the palate with a finish of dense but extremely elegant tannins, result from total and meticulous attention reserved to each subsequent phase. In the vineyard, in vilification and in ageing.