



# LIBERTA' 2019



<b>Vintage</b>	2019 (first harvest in 2008).
<b>Appellation</b>	Tuscany I.G.T.
<b>Variety</b>	Merlot 55% Cabernet Sauvignon 30% Cabernet Franc 15%.
<b>Main Features</b>	The name Libertà derives from a gift the city of Florence gave to 8 Florentine families. Among the latter were the then owners of the I Collazzi Estate, who fought valiantly in 1376 for the liberation of the city. Libertà expresses great balance between the Merlot's soft tannins, the Cabernet Sauvignon's spicy elegance and the Cabernet Franc's aromatic complexity.

#### *CHARACTERISTICS OF THE TERRITORY*

<b>Origin</b>	Vineyards property of the Collazzi Estate, situated in the municipality of Impruneta (Florence).
<b>Soil Type</b>	Clayey-calcareous, rich in skeleton and well drained.
<b>Average Vineyard Age</b>	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. The vineyards are situated in a 400 metre radius from the cellar, allowing for brevity between harvest and processing. Each parcel and variety is harvested and vinified separately, and the grapes accurately selected on a sorting table.
<b>Alcoholic Fermentation</b>	At controlled temperature of about 25°.
<b>Malolactic fermentation</b>	Conducted in stainless steel.
<b>Refinement and ageing duration</b>	12 months in barrels and tanks, and 6 months in bottles.

#### *TASTING NOTES*

<b>Colors</b>	Intense and lively ruby, typical of the variety it originates from.
<b>Perfumes</b>	Ripe and complex fruit.
<b>Taste</b>	Enveloping in the mouth with sweet tannins, it leaves the palate in exemplary balance. Complex and long without being impetuous.