

## BRUNELLO DI MONTALCINO DOCG

# FOSSACOLLE



### PRODUCER PROFILE

Estate owned by: Sergio Marchetti  
Winemaker: Adriano Bambagioni  
Total acreage of vine: 6 (4 Ha)  
Winery Production: 22,000 bts  
Region: Toscana

### WINE DESCRIPTION

This six-acre vineyard in southern Montalcino is meticulously cared for by the Marchetti family. The winery Fossacolle was established in 1984 and the first vintage of Brunello was 1997. The unique microclimate benefits from the winds of nearby Maremma.

### TASTING NOTES

Intense ruby red color. On the nose it shows alluring aromas of ripe red berries and delicate spices. On the palate the full body is gratifying and persistent, with outstanding minerality. Remarkable tannins, soft and creamy in texture, confer concentration and aging potential to this wine.

### FOOD PAIRING

Perfect with red meat including game, and savory or aged cheese.

### VINEYARD & PRODUCTION INFO

Vineyard appellation:	Brunello di Montalcino DOCG
Vineyard size:	2,5 Ha
Soil composition:	Medium textured, soil tending to clay and limestone with some layers of tuff.
Training method:	Spurred cordon
Elevation:	300 m a.s.l.
Vines/hectare:	4,000/Ha
Exposure:	South West
Age:	From 31 up to 14 years
Harvest time:	End of September
First vintage:	1997
Production:	14,000 bottles

### WINEMAKING & AGING

Varietal composition:	100% Sangiovese grosso
Fermentation container:	Stainless steel tanks for 22 days (30-32°C)
Maceration technique:	Long maceration with frequent pumping over and some delestages (both)
Malolactic fermentation:	In concrete vats
Type of aging container:	Slavonian oak barrels (25 HI) and French barriques
Length of aging before bottle:	24 months in oak, followed by 12 months in concrete
Length of bottle aging:	8 months

### ANALYTICAL DATA

Alcohol:	14.5 %
Residual sugar:	1 g/L
Acidity:	5.5 g/L
Dry extract:	32.5 g/L

