

FOSSACOLLE

BRUNELLO DI MONTALCINO RISERVA DOCG



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 Reserve was realized as a celebration of Fossacolle's 10th anniversary. Created from Sangiovese grown in the estate's oldest vineyard, this Reserve is only made in exceptional vintages.

TASTING NOTES

Ruby red color. Intense notes of dark cherries, chocolate and spices on the nose. Complex structure and tannins with notes of fruit and coffee; long, elegant finish.

FOOD PAIRING

Perfect with red meats, roasts, game and aged cheeses.

VINEYARD & PRODUCTION INFO

Vineyard appellation:	Brunello di Montalcino DOCG
Vineyard size:	2,5 Ha
Soil composition:	Medium-textured tending to clay-tuff
Training method:	Spurred cordon
Elevation:	300 m a.s.l.
Vines/hectare:	3,500/Ha
Exposure:	South, South west
Age:	25 years
Harvest time:	End of September
First vintage:	2007
Production:	2,400 bottles

WINEMAKING & AGING

Varietal composition:	100% Sangiovese grosso
Fermentation container:	Stainless steel tanks and concrete vats for 22 days (30-32°C)
Maceration technique:	Pre-fermentation for 5/6 days. Long maceration with frequent pumping over and some delestages
Malolactic fermentation:	In concrete vats
Type of aging container:	French barriques of second use
Length of aging before bottle:	24 months in oak, followed by 12 months in concrete. No filtration
Length of bottle aging:	18 months

ANALYTICAL DATA

Alcohol:	15 %
Residual sugar:	1 g/L
Acidity:	6 g/L
Dry extract:	33.9 g/L

