

# FOSSACOLLE

## RIESCI ROSSO DI TOSCANA IGT

Behind riesci, there is a challenge to find a way to produce a balanced and equilibrated wine with a high percent of petit verdot grape so, in 2004 they decided to start his own "french style blend" with a high percent of petite verdot. Over the years, they have pushed the quality of these wine and the selection of grapes to a very high point keeping the production low in terms of bottles for a very exclusive wine.

### TASTING NOTE



Red ruby red, with an expressive and complex nose bouquet, with black and red small fruit. Good and equilibrated structure with firm tannins and a nice acidity.



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### FOOD PAIRINGS

Game and red meat, but also strong cheeses and even by itself.



### VINEYARD & PRODUCTION INFO

Vineyard location: Montalcino  
Soil composition: Mixed Clay and stones.  
Training method: Spurred cordon  
Elevation: 270 m a.s.l.  
Vines/hectare: 1 Hectare  
Exposure: West, South West  
Vine age: Different Years  
Harvest time: Half, late September  
First vintage: 2004  
Production: 2,500 bottles



### WINEMAKING & AGING

Variety composition: Petit Verdot, CabS, Merlot  
Fermentation container: Stainless steel tanks  
Maceration technique: Daily pumping and some delestages  
Type of aging container: French oak  
Length of aging: 12  
Length of bottle aging: 6-9 months



### TECNICAL DATA

Alcohol: 14,5 % abv  
Residual sugar: 0,5 g/L  
Acidity: 5,4 g/L  
Dry extract: tbc g/L



### PRODUCER PROFILE

Estate owned by: Sergio Marchetti  
Winemaker: Adriano Bambagioni  
Total acreage of wine: 6 (4 Ha)  
Winery production: 22,000 bts  
Region: Tuscany



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