FOSSACOLLE

BRUNELLO DI MONTALCINO

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 NOTE



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 PAIRINGS

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



VINEYARD & PRODUCTION INFO

Vineyard appellation: Brunello di Montalcino DOCG Vineyard size: 2,2 Ha

Green status: Sustainable with a rainwater conservation project saving 1000 liters of capacity in response to the new weather challenges.

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/nectare: 4,000/Ha **Exposure: South West**

Vine age: From 31 up to 14 years Harvest time: End of September

First vintage: 1997

Production: 15,000 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 Hl),

oak barrels barrels, and French barriques

Length of aging: 24 months in oak, followed by 12

months in concrete

Length of bottle aging: 8 months

Production: 22,000 bts



TECNICAL DATA

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

