

# FOSSACOLLE

## BRUNELLO DI MONTALCINO RISERVA DOCG

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 NOTE



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.



FOSSACOLLE



### FOOD PAIRINGS

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



### 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 tending to clay-tuff.  
Training method: Spurred cordon  
Elevation: 300 m a.s.l.  
Vines/nectare: 3,500/Ha  
Exposure: South , South West  
Vine age: 35 years  
Harvest time: End of September  
First vintage: 2007  
Production: 1,400 bottles



### WINEMAKING & AGING

Varietal composition: 100% Sangiovese grosso  
Fermentation container: Stainless steel tanks 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: 24 months in oak, followed by 12 months in concrete  
Length of bottle aging: 18 months



### TECNICAL DATA

Alcohol: 14,5 %  
Residual sugar: 1 g/L  
Acidity: 6 g/L  
Dry extract: 32.9 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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