

COLPETRONE

Ò DI COLPETRONE

TASTING NOTE



Intense ruby red with garnet hues.
Intense and complex nose with spicy and jammy red fruit notes in evidence.
Powerful and thick mouthfeel with great length and structure.



FOOD PAIRINGS

Perfect with roasted red meats, game, rich and elaborate dishes in general and aged cheeses.



VINEYARD & PRODUCTION INFO

Vineyard name: San Marco 5

Vineyard size: 1,58 ha

Soil composition: soils of silty composition with the presence of clay

Training method: spurred cordon

Elevation: 350 m asl

Vines/nectare: 5.000

Exposure: northwest

Vine age: 20 years

Harvest time: mid October

First vintage: 2016



WINEMAKING & AGING

Varietal composition: 100% Sagrantino

Fermentation container: 7 days in stainless steel containers at 26°C

Maceration technique: 15 days with pump overs and delestage

Malolactic fermentation: yes

Type of aging container: french oak barriques

Length of aging: 12 months

Length of bottle aging: 6 months



TECHNICAL DATA

Alcohol: 16%

Ph lever: 3,7

Residual sugar: 1,9 g/l

Acidity: 5,6 g/l

Dry extract: 36,4 g/l



PRODUCER PROFILE

Estate owned by: Tenute del Cerro spa

Winemaker: Riccardo Cotarella ed Emanuele Nardi

Total acreage of wine: 300 ha

Winery production: 1,6 millions bottles

Region: Tuscany



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