



## Collemattoni Rosso di Montalcino

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**Winery:** Collemattoni  
**Category:** Wine – Still – Red  
**Grape Variety:** Sangiovese  
**Region:** Monalcino/ Tuscany/ Italy  
**Vineyard:** Estate  
**Winery established:** 1982  
**Feature:** Organic



## Product Information

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**Soil:** Sandy clay with fossils and marl

**Altitude:** 1,200 feet above sea level

**Vinification & Yield:** Removal of grape stalks, soft pressing, fermentation in stainless steel casks at the controlled temperature of 28-30°C; maceration on the skins for 18-25 days with extraction technique made with pumping over and plunging the cap decreasing along the process. It ages for a minimum period of 12 months in Slavonian oak barrels of 32 Hl. Then other 3-4 months in the bottle for refining. 4500 plants/ ha.

**Tasting Note:** Intense ruby red color with a nose of violet flowers, black cherry and wild black fruits. On the palate the wine is round, dry and has a good balance.

**Alc:** 14.5 %

## Producer Information

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Montalcino is one of the most important viticultural areas in Italy. Its terrain and climate infuse into its vine the elements that are subsequently translated into Montalcino's unique flavours, aromas and fragrances. Azienda Agricola Collemattoni was created by Aldo Bucci, Marcello's father, in 1982.

Collemattoni takes its name from the farmhouse, which, over time, has become the trademark of our winery and of our wines. The farmhouse dates back to at least 1672, the year in which it is registered in the parish archives as a family home. Collemattoni is located on a hill top on the south side of the municipal area of Montalcino, just a short distance from the village of Sant'Angelo in Colle.

Today, the estate is run by Marcello Bucci with the support of his parents Ado and Vera as well as uncle Franco. The philosophy of the winery allows for technology but in a style, that comes from belonging to the place. In 2012 Collemattoni has obtained the organic certification and everything is done in the full respect of the environment. Thanks to the presence of a biomass fueled heating system and solar panels, we can produce the 80% of the electricity needed at the winery.

Currently the Collemattoni winery has about 27 acres of vineyards for the most part Sangiovese. The small estate produces three wines: Brunello di Montalcino and Rosso di Montalcino, along with the new Rosso Adone. The wine production is combined with an extra virgin olive oil and a Grappa di Brunello, as well.