



COLLE DELLE 100 BOTTIGLIE

S.S. SOCIETÀ AGRICOLA

Loc. Maolina – San Concordio di Moriano

Lucca – Toscana – Italia

TECHNICAL CHART

SEGALE – RED WINE

TYPE OF WINE

IGT Coast of Tuscany

AREA OF PRODUCTION

Lucca – Loc. Maolina

GRAPE BLENDS

Sangiovese, Canaiolo, Moscato, Aleatico, Syrah

VINEYARD SIZE

2,00 hectares

ESPOSURE AND ALITUDE

North - South 250 mt s.a.m.s.l

SOIL TYPE

Medium mixture basically heavy clay soils rich in stone

FARMING METHOD

Guyot

VINES PER ACRE

5.000 vines per hectare

GRAPE YIELD PER HECTARE

65 q.li

CULTIVATION METHOD

Organic

TIME OF HARVEST

Last 10 days of September

MACERATION TIME

10-12 Days

OENOLOGICAL OPERATIONS

Daily pumping over

AGEING

Stainless Steel

AGEIN DURATION

12 months + 3 months bottled

APPROX. NUMBER OF BOTTLES PRODUCED YEARLY

1.500

WINE CHARACTERISTICS

Color: ruby red with purple reflexes

Aroma: delicate, fruity with pleasant sensations of fruit

Taste: well balanced, with good structure, full and soft tannins

GASTRONOMIC PAIRING

Red Meat, Cured Meat and Aged Cheeses

