



COLLE DELLE 100 BOTTIGLIE

S.S. SOCIETÀ AGRICOLA

Lucca

TECHNICAL CHART SEGALE

TYPE OF WINE
IGT COSTA TOSCANA

AREA OF PRODUCTION
Lucca - Loc. San Macario in Monte

GRAPE BLENDS
Sangiovese, Canaiolo, Cilieggiolo, Colorino, Aleatico,
Syrah and small % of other grapes

VINEYARD SIZE
2,00 hectares

EXPOSURE AND ALTITUDE
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
50 q.li

METODO DI COLTIVAZIONE
Organic

TIME OF HARVEST
Last 10 days of September

FERMENTATION
Spontaneous

MACERATION TIME
10-12 days

OENOLOGICAL OPERATIONS
Daily pumping over

AGEING
Steel and wood

AGEING DURATION
12 months + 3 months bottled

APPROX NUMBER OF BOTTLES PRODUCED
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

