



# COLLE DELLE 100 BOTTIGLIE

S.S. SOCIETÀ AGRICOLA

Lucca

## SCHEDA TECNICA VINO CROCIALE

### TYPE OF WINE

IGT COSTA TOSCANA

### MUNICIPALITY OF PRODUCTION

Loc. Maolina - Lucca

### BLEND OF GRAPES

Shiraz

### VINEYARD AREA

0.3 hectares

### ASPECT AND ALTITUDE

South - South-west - 120 metres above sea level

### SOIL TYPE

Medium-textured, generally clayey and rich in gravel

### TRAINING SYSTEM

Guyot/Gobelet

### PLANTING DENSITY

4,000 vines/ha

### GRAPE YIELD PER HECTARE

4000 kg

### CULTIVATION METHOD

Organic

### GRAPE-HARVEST TIME

Last ten days of September

### FERMENTATION

Spontaneous with indigenous yeasts in small oak containers

### MACERATION TIME

12 days

### OENOLOGICAL OPERATIONS

Daily pumping over/pigéage

### AGEING

Steel and wood

### AGEING PERIOD

6 months in steel, 12 in barrique, 6 in the bottle

### AVERAGE NUMBER OF BOTTLES PER YEAR

300

### TASTING PROFILE

**Colour:** intense purplish red

**Nose:** typical hints of the grape variety, such as red fruit coupled with tobacco and black pepper

**Palate:** soft and full on the palate. Recollections of plum, tobacco and spices, combined with a well-balanced acidity throughout the tasting

### FOOD PAIRINGS

Red meats, cold cuts, and mature cheeses

