



COLLE DELLE 100 BOTTIGLIE

S.S. SOCIETÀ AGRICOLA

Lucca



SCHEDA TECNICA VINO CROCIALE

TYPE OF WINE

IGT COSTA TOSCANA SYRAH RED

MUNICIPALITY OF PRODUCTION

Loc. Maolina - Lucca

CÉPAGE

Syrah

VINEYARD AREA

0.3 hectares

ASPECT AND ALTITUDE

East - West alt.150 m

SOIL TYPE

From medium-textured to clayey with subacid reaction

TRAINING SYSTEM

Sapling / Sirch and Simonit

PLANTING DENSITY

10,000 vines/ha

GRAPE YIELD PER HECTARE

4000 kg

CULTIVATION METHOD

Certified organic

GRAPE-HARVEST TIME

First ten days of September

FERMENTATION

Spontaneous with indigenous yeasts, in stainless steel

MACERATION TIME

10/12 days

OENOLOGICAL OPERATIONS

Daily manual pigéage and pumping over

AGEING

Small wood

AGEING PERIOD

12/14 months + 8 months in the bottle

AVERAGE NUMBER OF BOTTLES PER YEAR

260

TASTING PROFILE

Colour: intense purplish red, purplish

Nose: hints of tobacco and spices with dark fruit overtones

Palate: intense, elegant, complex, soft, with well-focused tannins

FOOD PAIRINGS

Red meat stews, game, mature cheese, grilled and roast meat