



COLLE DELLE 100 BOTTIGLIE

S.S. SOCIETÀ AGRICOLA

Loc. Maolina – San Concordio di Moriano

Lucca – Toscana – Italia

TECHNICAL CHART PIGNE BORDÒ

TYPE OF WINE

IGT Coast of Tuscany Red

AREA OF PRODUCTION

Lucca – Loc. Maolina

GRAPE BLENDS

Sangiovese, Canaiolo, Ciliegiolo, Colorino, Moscato dAmbrugo

VINEYARD SIZE

1,50 hectares

ESPOSURE AND ALITITUDE

East – West 120 mt a.m.s.l

SOIL TYPE

Medium density with a tendency for clay and gravel

FARMING METHOD

Sirch and Simonit

VINES PER ACRE

4.000 vines per hectare

GRAPE YIELD PER HECTARE

70 q.li

CULTIVATION METHOD

Organic

TIME OF HARVEST

During the last ten days of September

MACERATION TIME

10 days

FERMENTATION

natural

OENOLOGICAL OPERATIONS

Daily pumping over

AGEING

Stainless steel

AGEING DURATION

12 months stainless steel + 6 months bottled (no filtering)

APPROX. NUMBER OF BOTTLES PRODUCED YEARLY

3.000

WINE CHARACTERISTICS

Color: ruby red with purple reflexes

Aroma: intense and persistent, fruity with pleasant sensations of red fruit

Taste: dry, soft, balanced, right amount of tannins

GASTRONOMIC PAIRING

Soups, white meats, medium aged cheese

