



COLLE DELLE 100 BOTTIGLIE

S.S. SOCIETÀ AGRICOLA

Lucca



TECHNICAL CHART

SEGALE

TYPE OF WINE

IGT COSTA TOSCANA RED

AREA OF PRODUCTION

Lucca - Loc. San Macario in Monte

GRAPE BLENDS

Sangiovese, Canaiolo, Ciliegiole, Colorino, Aleatico, Malvasia and small % of other grapes

VINEYARD SIZE

2,50 hectares

EXPOSURE AND ALTITUDE

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

SOIL TYPE

Medium mixture basically heavy clay soils rich in stone and particularly ferrous

FARMING METHOD

Sirch and Simonit

VINES PER ACRE

5.000 vines per hectare

GRAPE YIELD PER HECTARE

50 quintals

METODO DI COLTIVAZIONE

Organic

TIME OF HARVEST

Last 10 days of September

FERMENTATION

Natural

MACERATION TIME

10-12 days

OENOLOGICAL OPERATIONS

Daily pumping over

AGEING

Steel and wood

AGEING DURATION

12 months + 6 months bottled (no filtering)

APPROX NUMBER OF BOTTLES PRODUCED

3.000

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