

VINTAGE 2021

COLLEMASSARI RISERVA

Montecucco Rosso Riserva DOC



A Daily SuperTuscan, in its aromatic expression and powerful taste. The Sangiovese base, fruity and spicy, with its structure gives longevity and value. The blend is completed by Ciliegiole, with its freshness, and Cabernet Sauvignon, which enhances the colourful character of this Riserva.

GRAPES

80% Sangiovese,
10% Ciliegiole,
10% Cabernet Sauvignon

COLOUR

Intense ruby red

ALCOHOL

14%

This wine is grown in vineyards lying at 300 metres' elevation with varying aspects, planted in soils that range through sandstone, limestone-marl clays, alluvial cobble conglomerates, and red clays. These soils contribute to preserving Sangiovese's authentic expression of its Montecucco hills terroir and are an important element in the formation of the identity classic to ColleMassari Riserva. The grapes are quality-selected in the oldest vineyards, averaging 20 years old and cultivated in accord with the natural practices of organic viticulture. Spontaneous fermentation with ambient yeasts is in small oak vats, with lengthy macerations of 3-4 weeks. The wine then matures for 18 months in large oak ovals and tonneaux; it was bottled in April 2024.

Cold, dry weather as the shoots started developing was followed by average rainfall in late spring. Summer 2021 was predominately hot and dry. Harvest began in the last week of August with Ciliegiole, and the first Sangiovese vineyards were picked until mid-September.

“ColleMassari Riserva 2021 is a complex wine, where the distinct notes of ripe red fruits and Mediterranean spices are well balanced by elegant and soft tannins. It has a persistent finish, supported by good acidity.”

Giovanni Puccioni, Winemaker
Luca Marrone, Chief Winemaker

