I COLLAZZI

# COLLAZZI

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| **Vintage** | 2008 |
| **Appellation** | I.G.T. Toscana |
| **Grape Varieties** | Cabernet Sauvignon 60%, Merlot 27%, Cabernet Franc 10%, Petit Verdot 3% |
| **Main Characteristics** | The elegance and aromatic complexity of Cabernet Sauvignon and Cabernet Franc, together with the opulence of Merlot and the intensity of Petit Verdot, are the main characteristics of this magnificent wine. |

## TASTING NOTES

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| **Color** | Very deep, it tells of the excellent quality of the grapes. |
| **Perfume** | Pervasive balsamic notes are accompanied by hints of ripe dark, black fruit and flowers in a perfect aromatic balance. |
| **Taste** | Silky and caressing, it fills the palate with pleasantly exiting sensations. The final is exemplary round and elegant. |

## FOOD PAIRING SUGGESTIONS

This wine's structure demands combinations with red meats, in complex preparations, or slowly cooked, such as stews, and blue or long aged cheeses.

## "TERROIR" OF ORIGIN

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| **Vineyard Location** | The vineyards grown at Collazzi estate, located in the town of Impruneta (Florence). |
| **Vineyard Surface** | 14.82 acres |
| **Altitude** | 590 ft. above sea level |
| **Exposure** | South / West |
| **Soil Type** | Sandy and clay soils, rich in limestone, with an abundantly rocky texture, have led to the choice of planting grapes of Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot and only small amounts of the more traditional varieties. |
| **Planting Density** | 2,477 vines per acre |
| **Training System** | Mostly spurred cordon, which is most suited to grape varieties which bear fruit from (basali) buds, such as Cabernet Sauvignon and Merlot. |
| **Average age of the vines** | 15 year old |
| **Climate** | At Collazzi the microclimate is normally warmer and drier than the surrounding area. Part of the estate lies in a natural amphitheater, with a perfect south-westerly exposure. The high amount of sun light and the high daily temperatures allow a prolonged, complete ripening of the farming products, consistently each year. |

## WINE MAKING AND AGEING

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| **Yield per Acre** | 2.3 tons (US) of wine |
| **Time of Harvest** | From the middle of September to the middle of October |
| **Harvesting method** | Manual, in single boxes. The time lag between harvesting and processing is very short, as the vineyards are all located within 450 yards from the cellar. Each grape variety and single parcel is harvested and processed individually. The grapes are further selected on the sorting table. |
| **Fermantation Vats** | Temperature controlled stainless steel vats of 660 and 1,980 gallons (US) |
| **Fermentation Temperature** | On average, 80°F. |
| **Length of Fermentation** | 20 days |
| **Maceration** | At the end of the alcoholic fermentation, for an additional 15 days. |
| **Malolactic Fermentation** | In barriques |
| **Ageing** | In barrique, 60% new and 40% one year hold |
| **Length of Ageing** | 18 months |
| **Bottle Ageing** | 8 months |
| **Packaging Formats** | Bordeaux half bottles of 0.375 cl., in carton cases of 12 each<br>Bordeaux shape bottles of 0.75 cl., in carton cases of 6 each<br>Magnums of 1.5 lt. in single wooden cases<br>3 lt. bottles in single wooden cases<br>6 lt. bottles in single wooden cases |

## AWARDS

**Wine Spectator / James Suckling**

Collazzi 1999: 90
Collazzi 2000: 92
Collazzi 2001: 91
Collazzi 2002: 91
Collazzi 2003: 91
Collazzi 2004: 92
Collazzi 2005: 92
Collazzi 2006: 90
Collazzi 2007: 92
Collazzi 2008: 94

**Falstaff**

Collazzi 2005: 92/100 Collazzi 2006: 90/100

**Gambero Rosso**

Collazzi 1999: 2 bicchieri
Collazzi 2000: 2 bicchieri rossi
Collazzi 2001: 2 bicchieri rossi
Collazzi 2008: 2 bicchieri rossi

**Robert Parker**

Collazzi 2006: 92

**Ian D'Agata - Tanzer**

**Top 100 d'Italia**

Collazzi 2004 Collazzi 2005 Collazzi 2006
Collazzi 2007 Collazzi 2008