



LIBERTÀ

Vintage 2010

Appellation I.G.T. Toscana

Grape Varieties Merlot, Syrah and small quantities of Sangiovese.

Main Characteristics Libertà is made with grapes from the Collazzi estate. The wine's goal is to achieve an uncommon balance between the Merlot's soft tannins, Syrah's richness in spices and the elegant fragrance of Sangiovese.

The wine owes its name to a donation that the City of Florence made to eight local families, among which the former owners of Collazzi, who had valiantly fought for the city's freedom.

TASTING NOTES

Color Very deep, it tells of the excellent quality of the grapes.

Perfume Balsamic, typical of the main grape variety in the blend.

Taste Round, pervasive, with sweet tannins, perfectly balanced. Complex, long, yet not overpowering

FOOD PAIRING SUGGESTIONS

From appetizers to cold cuts, with steamy pasta dishes in meat sauces. Not to be forgotten, the pairing with seasoned cheeses, stewed meats or dry chocolate biscuits.

"TERROIR" OF ORIGIN

Vineyard Location The vineyards grown at Collazzi estate, located in the town of Impruneta (Florence).

Vineyard Surface 27.18 acres

Altitude 590 ft. above sea level

Exposure South/West

Soil Type Clay soils, rich in limestone, with an abundantly rocky texture

Planting Density 2,477 vines per acre

Training System Mostly spurred cordon

Average age of the vines 15 years 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

Yield per Acre 3.0 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.

Fermentation Vats Temperature controlled stainless steel vats of 2,600 gallons (US)

Fermentation Temperature On average, 80°F.

Length of Fermentation 10 days

Maceration At the end of the alcoholic fermentation, for 10 days

Malolactic Fermentation In stainless steel vats

Ageing Part in barrel, part in stainless steel

Length of Ageing 10 months

Bottle Ageing 2 months

Packaging Formats Bordeaux shape bottles of 0.75 cl., in carton cases of 12 each



ABOUT US

Wine Spectator
Robert Parker
Gambero Rosso
Steven Tonxer

All the prominent wine magazines have written about us.