

# COLLINE PESCARESI I.G.T.

## ORGANIC FINE RED WINE

The Vinum Colline Pescaresi I.G.T. is a fine organic wine, which blend is a unique one worldwide. Roberto Dragani designed this wine a few of years ago, and his vinification process is innovative.

A miticolous selection of the best grapes occurs first in the vineyard, then in the cellar. After pressing and macerating the must for 18 hours on the grapes skins, Roberto does a "salasso": he separates a part of the must from the rest. This technique allows to concentrate the remaining must during the maceration, extracting the typical grape's feature. The fine polyphenols are slowly extracted from the skins, and they merges gently with the must thanks to daily softly délestages.

The alcoholic fermentation occurs on skin contact, and only following the wine is separated from the skins, doing a soft skin pressure. The malolactic fermentation occurs in 3 rd passage French oak barrique, and the wine slowly ages and stabilize in these 225 litres barrel.

This innovative vinification technique is the result of a long term project which Roberto and his colleagues follow since a lot of years, the aim to create a unique wine which is representative of the Center of Italy terroir.



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**Vineyard:** The Vinum Estates

**Production Area:** Fiesole, Tuscany, Italy

**Grapes:** 60% Montepulciano, 25% Melot, 15% Cabernet Sauvignon.

**Yield:** 60 Q/Ha (3,000 bottles/year)

### Vinification:

- Grapes are harvested by hand in the end of September, and only the best grapes are selected for the vinification.
- Fermentation occurs for 30 days at 26°C in temperature controlled stainless steel tanks, then in the coming spring the malolactic fermentation occurs naturally in stainless steel tanks.
- The aging occurs at least for 20 months in French oak barrique.
- After bottling, the wine ages an additional 6 months in the cellar.

**Sugar:** 0.6 g/L

**Dry Extract:** 28.7 g/L

**Alcohol:** 13.5% Vol

**Aging:** 6 years

**Colour:** Deep ruby red.

**Bouquet:** An elegant and complex wine, with hints of violets, cassis, blueberries and wild strawberries, continuing with hints of cocoa and coffee. After a few minutes in the glass, lights notes of tar and graphite complete the final aroma.

**Flavour:** The wild strawberries and the fresh wild violets dominate the first tasting, which evolves in the mouth revealing more complex notes of ripe red fruits and wild berries. It's a rounded and perfectly balanced fine wine. Tannin are velvety and elegant.

**Serving Suggestion:** Roasted red meat, pasta with meat sauce.

