

FOSSACOLLE

ROSSO DI TOSCANA I.G.T. VINTAGE 2006



Grape: 40% Cabernet, 40% Petit Verdot,
20% Merlot

Harvest: September 25th, 2006

Fermentation and maceration:
14 days

Ageing: Aged in first usage French
Barriques of 225 l for 12 months and
in concrete vats for another 2 months

Bottling: February, 2008

Total bottles produced: 2000 (750 ml)

First selling day: April, 2008

Alcohol content: 14%

Total acidity: 5,50 gr/l

pH: 3,89

Poliphenols: 3975 mg/l expressed in
gallic acid

Dry extract: 34,5 gr/l

The wine shows a deep, youthful red, tending to ruby. Rich, well-ripened fruit is surprisingly intense on the nose, with compelling and seductive fragrances.

The entry reveals a superb structure and a palate of spacious proportions, but one with a velvet-smooth tannin weave, rounded texture, and developed qualities that are still in vigorous evolution. In sum, a young, self-confident wine, one to be enjoyed tonight or one to consign to future dreams of a well-cellared, long-lived red.

