

FOSSACOLLE

ROSSO DI TOSCANA I.G.T.
VINTAGE 2009

Riesci



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

Harvest: September 10th-27th, 2009

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: April, 2011

Total bottles produced: 2700 (750 ml)

First selling day: October, 2011

Alcohol content: 14,5%

Total acidity: 5,50 gr/l

pH: 3,77

Poliphenols: 4210 mg/l expressed in
gallic acid

Dry extract: 35,0 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.

