

FOSSACOLLE

ROSSO DI TOSCANA I.G.T.
VINTAGE 2010

Riesci



Grape: Cabernet, Petit Verdot, Merlot
Harvest: second half of September 2010
Fermentation and maceration:
14 days
Ageing: Aged in first usage French
Barriques of 225 l and in concrete vats
Bottling: June, 2012
Total bottles produced: 2868 (750 ml)
First selling day: October, 2012
Alcohol content: 14,5%
Total acidity: 5,50 gr/l
pH: 3,61
Poliphenols: 4,0 gr/l
Dry extract: 33,5 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.

