



Antico Colle

I.G.T. ROSSO TOSCANA

GRAPEVINE

70 % Sangiovese
15 % Merlot
15 % Cabernet Sauvignon

ALTITUDE OF VINEYARDS

300 – 400 m above sea level

TERRAIN

Medium consistency layered, sandy, tuffaceous and clayey

PLANT DENSITY

4,000 plant / Hectare

WINE PRODUCTION / HECTARE

65 Hl / Ha

ALCOHOLIC CONTENT

12,50 % Vol.

WINE-MAKING

The “Antico Colle” red wine I.G.T. is made with a mixture of Sangiovese, Merlot and Cabernet Sauvignon.

The harvest normally takes place at the end of September.

The alcoholic fermentation takes place in stainless steel vats a controlled temperature (no higher than 30° C), the grapes are crushed and the must re-passed over the grape dregs. The fermentation and maceration process takes between 14-16 days. Following on from the maceration of the grape skins the wine is drawn off from the vats with a light pressing of the remaining skins and seeds.

NOTES ON TASTING

To be accompanied by first courses, roasts, cold meats and cheese.



Antico Colle Estate, proprietor Andrea Frangiosa
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