

FOSSACOLLE

RIESCI ROSSO DI TOSCANA IGT

Behind riesci, there is a challenge to find a way to produce a balanced and equilibrated wine with a high percent of petit verdot grape so, in 2004 they decided to start his own "french style blend" with a high percent of petite verdot. Over the years, they have pushed the quality of these wine and the selection of grapes to a very high point keeping the production low in terms of bottles for a very exclusive wine.

TASTING NOTE



Red ruby red, with an expressive and complex nose bouquet, with black and red small fruit. Good and equilibrated structure with firm tannins and a nice acidity.



FOSSACOLLE



FOOD PAIRINGS

Game and red meat, but also strong cheeses and even by itself.



VINEYARD & PRODUCTION INFO

Vineyard location: Montalcino
Soil composition: Mixed Clay and stones.
Training method: Spurred cordon
Elevation: 270 m a.s.l.
Vines/hectare: 1 Hectare
Exposure: West, South West
Vine age: Different Years
Harvest time: Half, late September
First vintage: 2004
Production: 2,500 bottles



WINEMAKING & AGING

Variety composition: Petit Verdot, CabS, Merlot
Fermentation container: Stainless steel tanks
Maceration technique: Daily pumping and some delestages
Type of aging container: French oak
Length of aging: 12
Length of bottle aging: 6-9 months



TECNICAL DATA

Alcohol: 14,5 % abv
Residual sugar: 0,5 g/L
Acidity: 5,4 g/L
Dry extract: tbc g/L



PRODUCER PROFILE

Estate owned by: Sergio Marchetti
Winemaker: Adriano Bambagioni
Total acreage of wine: 6 (4 Ha)
Winery production: 22,000 bts
Region: Tuscany



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TUSCANY

VIAS PRODUCERS



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