



TENUTA DI COLLOSORBO



TOSCANA ROSSO I.G.T. 2023

*A traditional fresh wine, Collosorbo's I.G.T
Toscana Rosso, aged for one year in oak.
Fruity aromas spicy notes and soft tannins.*

Food pairing: medium aged cheeses, pasta, meat.

Training method: single or double spurred cordon.

Harvest: selection of the grapes and manual harvesting into small baskets, rapid transfer to the cellar for vinification.

Vinification: soft pressing and destemming, temperature controlled alcoholic fermentation with frequent pumping over and medium maceration on skins.

Ageing: Slavonian and French oak barrels between 16 and 54 Hl for about 1 year.

Chemical analysis:

✓ Alcohol % vol. (approx.)	14,00
✓ Sugar g/l	< 02,00
✓ Total Extract g/l	29,10
✓ Total Acidity (tartaric acid g/l)	05,10
✓ Volatile Acidity (acetic acid g/l)	00,55
✓ pH	03,60
✓ L-malic Acid g/l	< 00,10

Oenologist:

Laura Sutera Sardo, Paolo Caciorgna

Vineyard manager:

Laura Sutera Sardo, Lucia Sutera Sardo