



TENUTA DI COLLOSORBO

LuLa

Rosso di Toscana I.G.T.

2016



LuLa, Lucia and Laura, Cabernet Sauvignon/ Franc and Sangiovese: two varieties, two personalities. The structure and minerality of the Sangiovese combined with the extracts and elegance of the Cabernet. The result is a warm and intense wine with a ruby red color and violet reflections. The enveloping tannins are intense, with good acidity and balsamic notes, well-suited for long aging.

Varietals: Cabernet Sauvignon / Franc ; Sangiovese

Age of vineyards: Average of 15 years.

Growing method: single spurred cordon.

Harvest: Control of the ripening grapes and selection of the best ones; manual gathering of the grapes in small baskets; quick transfer to the wine cellar.

Winemaking: Light destemming and crushing; partial pressing; light carbonic maceration; alcoholic fermentation at controlled temperatures with frequent pumpovers; medium maceration on the skins.

Chemical analysis:

✓ Alcohol % vol.	14,75
✓ Sugar g/l	< 01,00
✓ Total Extract g/l	32,50
✓ Total Acidity (ac.tartaric) g/l	05,50
✓ Volatile Acidity (ac. Acetico) g/l	00,70
✓ pH	03,45
✓ l-malic Acid g/l	< 00,10

Enologist:

Laura Sutera Sardo, Paolo Caciorgna

Vineyard manager:

Laura Sutera Sardo, Lucia Sutera Sardo