

Poggio del Sasso (Cinigiano), Province of Grosseto

Established: 1998

Owner: Claudio Tipa

Winemaker: Maurizio Castelli

Production: 250,000 bottles

Hectares under vine: 83

Viticulture: Certified Organic



Colle Massari, a sister property to Grattamacco, is located in Montecucco, a newly promoted DOC nestled between the historical areas of Brunello di Montalcino and Morellino di Scansano. The estate is situated in the foothills of Monte Amiata and, whilst Sangiovese is the principal variety, the conditions - 320 metres above sea level and constant ventilation (due partly to the proximity to the Tyrrhenian coast and partly to the 15% incline) - allow other varieties such as Ciliegiolo, Montepulciano and Vermentino to thrive. Production is based on organic principles (guaranteed and certified) and winemaking is carried out in the architectural award winning four story gravity feed winery.

Montecucco Rosso DOC 'Rigoletto'

70% Sangiovese, 15% Ciliegiolo and 15% Montepulciano from vineyards at 300 metres on soils of sandstone, tufaceous clay and calcareous marl. Vinified in open stainless steel vats and manually stirred for 20-25 days before being transferred to a mixture of second and third use barriques and tonneaux for 10 months maturation. Intense nose of cherry (Ciliegiolo) and blackberry fruit (Montepulciano) lifted by a pronounced spiciness (Sangiovese). Medium bodied, but round and smooth and a delight to drink.

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