

Poggio del Sasso (Cinigiano), Province of Grosseto

Established: 1998

Owner: Claudio Tipa

Winemakers: Luca Marrone & Maurizio Castelli

Production: 250,000 bottles

Hectares under vine: 83

Viticulture: Certified Organic

Vegan Friendly



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 Vermentino DOC 'Melacce'

Vinified in stainless steel to preserve the fresh fruit aromatics and flavour. Notes of herbs, wildflowers, spice, sea and almonds.

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 mix of half stainless steel and half old 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.

Montecucco Rosso Riserva DOC

A selection of the best grapes from several vineyards, the Riserva is 80% Sangiovese, 10% Cabernet and 10% Ciliegiolo, aged 18 months in a combination of barrique and tonneaux (half new). The nose displays red-black cherry fruit with balsamic and liquorice notes, the palate generous with hints of spice, finishing long and fine with refreshing acidity.

2018 *The 2018 Rosso Montecucco Riserva is deep and savory in the glass; sage underbrush notes complement a mix of black cherry and plum. This fleshes across the palate to a pleasing mix of silky textures and ripe red fruits. Savory herbal notes come forward and add gravitas toward the close. The 2018 tapers off with a flourish of inner sweetness as licorice and spice slowly fade. I'm impressed by the depth here, considering the difficulties of the vintage. The Riserva is a sexy blend of 80% Sangiovese, 10% Ciliegiolo and 10% Cabernet Sauvignon. 91 points, Eric Guido*

IMPORTED BY



TREMBATH & TAYLOR

www.trembathandtaylor.com.au