

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.

2016. The bouquet is savory yet slightly restrained in its youthful state, as notes of crushed raspberry give way to peppery floral and herbal tones, with a hint of spiced orange. On the palate, silky textures flood the senses with pure cherry and wild berry, as saline-minerals and fine tannins slowly settle in, kept lively through balanced acidity. The finish is long and structured with saturating dried red fruits resonating, turning more toward the savory spectrum, as youthful tannins clench the senses. The 2016 Colle Massari Montecucco Rosso Riserva is a blend of 80% Sangiovese with equal parts Ciliegiolo and Cabernet Sauvignon. It's classic in every way and geared up for a long stay in the cellar. 94 points, Eric Guido

IMPORTED BY



TREMBATH & TAYLOR

www.trembathandtaylor.com.au