



COLLE DELLE 100 BOTTIGLIE

S.S. SOCIETÀ AGRICOLA

Lucca



TECHNICAL CHART PROSSIMO 2018

TYPE OF WINE

IGT COSTA TOSCANA WHITE PASSITO

AREA OF PRODUCTION

Lucca - Loc. Maolina

GRAPE BLENDS

White Colombana and Asti Moscato

VINEYARD SIZE

0,5 hectares

EXPOSURE AND ALTITUDE

East - West 120 mt a.m.s.l

SOIL TYPE

Medium density with a tendency for clay and gravel

VINES PER ACRE

4.000 ceppi per ha

GRAPE YIELD PER HECTARE

40 q.li

CULTIVATION METHOD

Organic

TIME OF HARVEST

End of September

WITHERING

Until mid-December on the mats

VINIFICATION OF MUST

Spontaneous fermentation in full, sealed oak barrels

AGEING

Minimum 36 months in full, sealed oak barrels

APPROX NUMBER OF BOTTLES PRODUCED

120

WINE CHARACTERISTICS

Color: dark ambra

Aroma: great complexity and richness of aromas, from caramel to honey to plum to liquorice

Taste: on the palate it reveals aromas of caramel with hints of honey, dried figs, almonds and candied orange. Perfect balance between sweetness and acidity

GASTRONOMIK PAIRING

On the palate it reveals aromas of caramel with hints of honey, dried figs, almonds and candied orange. Perfect balance between sweetness and acidity