



# COLLE DELLE 100 BOTTIGLIE

S.S. SOCIETÀ AGRICOLA

Lucca



## TECHNICAL CHART PROSSIMO 2020

### 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

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