

CULTUSBONI "COLMAIA" ORGANIC SANGIOVESE TOSCANA IGT



PRODUCER PROFILE

Winery Owner(s):

Emanuela, Paolo, and Roberto
Stucchi Prinetti

Winemaker:

Roberto Stucchi Prinetti, with
consultant Maurizio Castelli

Winery Founded:

1846 (1957 as a commercial
winery)

Region:

Tuscany

WINE STORY

Colmaia is a new Sangiovese Toscana IGT, from organically grown grapes, born to offer a fresh crisp and modern wine that is affordable but with the quality that is expected from the iconic Badia a Coltibuono winery. "Colmaia" refers to the verb *Colmare* - meaning to top off a container - but also to the *colmatore*, which is the traditional glass air-lock that is used as the closure in tuscan *botti* (casks).

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Gaiole / Monti and Casetlnuovo B.ga / Vitignano
ELEVATION:	250 - 330 masl
SOILS:	Limestone and clay-loam
TRAINING SYSTEM:	Guyot
FARMING PRACTICES:	Certified Organic
AGE OF VINES:	5 - 20 years old
YIELD:	5,000 - 6,000 kg/hectare
GRAPES:	Sangiovese 100%
TYPE OF YEAST:	Native indigenous with starter
POST-FERMENTATION PROCEDURES:	
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	Yes in Stainless-steel tanks, uninoculated
FILTRATION:	Yes with cellulose membrane
AGING CONTAINER:	Stainless-steel tanks
AGING TIME:	5 months
BOTTLE AGING TIME:	1 month
PRODUCTION:	18,000 bottles
VEGAN:	No

TECHNICAL DATA

ALCOHOL:		TOTAL ACIDITY:	
RESIDUAL SUGAR:		EXTRACT:	