



Tenuta di Collosorbo

One of the Original Estates of Montalcino

Tenuta di Collosorbo belongs to one of the original estates of Montalcino, Tenuta di Sesta, owned by the Ciacci family for almost 200 years.

The estate is located in the southern zone of Montalcino, a special terroir for growing Sangiovese, the variety used to obtain Brunello and Rosso di Montalcino.

The 27 hectares of vines are protected from cold winds by Mount Amiata, a tall mountain overlooking the Montalcino district, and they also benefit from the Orcia River and the Mediterranean climate from the sea, just 35 km away.

The special terroir, and the meticulous work in the vines, permit perfect ripeness of the grapes, on which, before harvest, are made chemical and tasting analysis to determine the right moment to take them and start the harvest.

Every single operation in the vineyard is done manually, from winter pruning, continuing with green harvesting in the summer, selection of the grapes and, of course, the harvest. In the cellar our main focus is not to stress the grapes, relying on a minimal use of machines.

At the end of alcoholic fermentation the wine is tasted two or three times for day, to pick the right moment to remove the wine from the skins. The malolactic fermentation is natural, with indigenous bacteria.

The aging is made in big barrels (botti) of French and Slovenian oak.

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