

# FOSSACOLLE

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## ROSSO DI TOSCANA I.G.T. VINTAGE 2004



**Grape:** 40% Cabernet, 40% Petit Verdot,  
20% Merlot

**Harvest:** September 30<sup>th</sup>, 2004

**Fermentation and maceration:**  
14 days

**Ageing:** Aged in first usage French  
Barriques of 225 l for 12 months and  
in concrete vats for another 2 months

**Bottling:** February 11<sup>th</sup>, 2006

**Total bottles produced:** 1300 (750 ml)

**First selling day:** April, 2006

**Alcohol content:** 14%

**Total acidity:** 5,60 gr/l

**pH:** 3,67

**Poliphenols:** 3,0 gr/l expressed in  
gallic acid

**Dry extract:** 33,8 gr/l

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*The wine shows a deep, youthful red, tending to ruby. Rich, well-ripened fruit is surprisingly intense on the nose, with compelling and seductive fragrances.*

*The entry reveals a superb structure and a palate of spacious proportions, but one with a velvet-smooth tannin weave, rounded texture, and developed qualities that are still in vigorous evolution. In sum, a young, self-confident wine, one to be enjoyed tonight or one to consign to future dreams of a well-cellared, long-lived red.*

