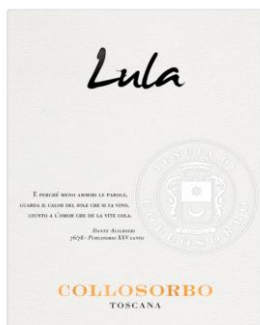




## TENUTA DI COLLOSORBO

# Lula

Rosso di Toscana I.G.T.



### 2014

*LuLa, Lucia and Laura, Cabernet Sauvignon and Sangiovese: two varieties, two personalities. The structure and minerality of the Sangiovese combined with the extracts and elegance of the Cabernet. The result is a warm and intense wine with a ruby red color and violet reflections. The enveloping tannins are intense, with good acidity and balsamic notes, well-suited for long aging.*

<p><b>Varietals:</b> 45% Cabernet Sauvignon; 5% Cabernet Franc; 50% Sangiovese</p> <p><b>Age of vineyards:</b> Average of 15 years.</p> <p><b>Growing method:</b> single spurred cordon.</p> <p><b>Harvest:</b> Control of the ripening grapes and selection of the best ones; manual gathering of the grapes in small baskets; quick transfer to the wine cellar.</p> <p><b>Winemaking:</b> Light destemming and crushing; partial pressing; light carbonic maceration; alcoholic fermentation at controlled temperatures with frequent pumpovers; medium maceration on the skins.</p>	<p><b>Chemical Analysis</b></p> <table><tbody><tr><td>✓ Alcool % vol.</td><td>14</td></tr><tr><td>✓ Zuccheri riduttori g/l</td><td>&lt; 1,00</td></tr><tr><td>✓ Estratto secco totale g/l</td><td>29,6</td></tr><tr><td>✓ Acidità totale in acido tartarico g/l</td><td>5,2</td></tr><tr><td>✓ Acidità volatile in ac. Acetico g/l</td><td>0,6</td></tr><tr><td>✓ pH</td><td>3,5</td></tr><tr><td>✓ Acido l-malic g/l</td><td>&lt; 0,05</td></tr></tbody></table> <p><b>Enologists:</b> Laura Suter Sardo, Paolo Caciorgna</p> <p><b>Agronomists:</b></p> <p>Laura Suter Sardo, Lucia Suter Sardo</p>	✓ Alcool % vol.	14	✓ Zuccheri riduttori g/l	< 1,00	✓ Estratto secco totale g/l	29,6	✓ Acidità totale in acido tartarico g/l	5,2	✓ Acidità volatile in ac. Acetico g/l	0,6	✓ pH	3,5	✓ Acido l-malic g/l	< 0,05
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