



Collemattoni
MONTALCINO

History

Collemattoni takes its name from the farmhouse, which, over time, has become the trademark of our winery and of our wines.

The farmhouse dates back to at least **1672**, year in which it is registered in the parish archives as a family home.

Collemattoni is located on a hill top on the **south side** of the municipal area of **Montalcino**, just a short distance from the village of Sant'Angelo in Colle.



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The Bucci Family

The first record of the Bucci family dates to 1798 with Giuseppe Bucci « Zappaterra» (Digger), head of a large family.

Today, the estate is run by Marcello Bucci with the support of his family.

In 2012 Collemattoni has obtained the organic certification and everything is done in the full respect of the environment:

- Low impact on the environment producing 80% of the electricity need at the winery
- Presence of a biomass fuelled heating system and solar panels

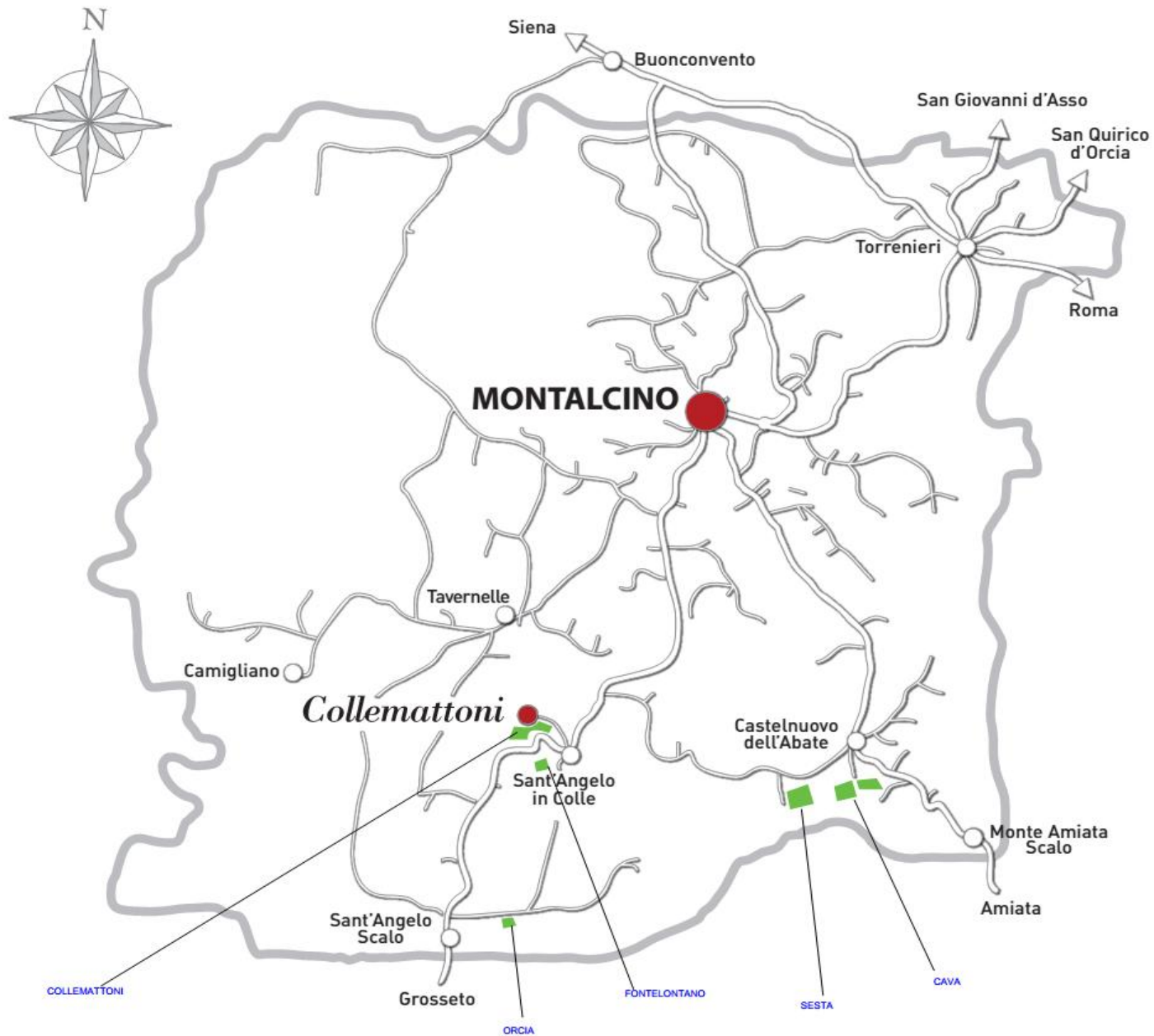


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Vineyards

11 hectares of vineyards located in 5 different areas

Collemattoni (less than 2 hectares): near Sant'Angelo at 420 m above the sea level, surrounding the main buildings of the estate

Fontelontano (around half hectar): located between Sant'Angelo in Colle and Collemattoni at 380 m above the sea level. The name is linked to the presence of water source where in the old times people use to get their water for their homes. The Brunello di Montalcino Riserva is produced from this vineyard only in the best vintages.

Fontelontano vineyard dates back to 1984 and is the oldest vineyard at Collemattoni.

Sesta (2,70 hectares): located between the towns of Sant'Angelo in Colle and Castelnuovo dell'Abate on a slight slope opposite Monte Amiata at 350 m above the sea level.

Cava (1,80 hectares): located in Castelnuovo dell'Abate in an alabaster quarry (locally called onyx). The local quarry was used to build the Romanesque Abbey of Sant'Antimo.

Orcia (around 4,5 hectares): located near Sant'Angelo in Colle. Here we also produce some Trebbiano and Canaiolo varieties.





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The Cellar

The 700 square meters cellar was renovated in 2012.

The grapes, picked entirely by hand, are selected during the harvest and checked once again in the cellar by expert hands on the sorting table. After destemming, the grapes are fermented in temperature-controlled stainless steel vats.

The heart of the cellar is the ageing area with Slavonian oak barrels and french oak tonneaux.

Despite the use of modern system and advanced technology, the cellar is intentionally «very traditional».



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Collemattoni wines

Our Brunellos



*Collemattoni
wines*

ROSSO di MONTALCINO

IGT TOSCANO



Collemattoni
Montalcino



Brunello di
Montalcino

Denominazione di Origine Controllata e Garantita

2009

Imbottigliato all'origine
dall'Az. Agr. Collemattoni
di Bucci Marcello
Montalcino - Italia

Collemattoni

Brunello di Montalcino
Denominazione di Origine Controllata e Garantita



VIGNA
NITELONTANO
RISERVA
2007

Collemattoni