



**C O L L I N E D I S O P R A**



Montescudaio (Pisa), North Maremma, Tuscany  
10 km from the Tyrrhenian sea and coast

## THE WINERY COLLINE DI SOPRA

Colline di Sopra began in the Fall of 2006 on the slopes that from Montescudaio overlook and degrade slowly on the Cecina Valley. Windswept hills, from North that descends from Volterra to the sea, South-Westerly and South Scirocco winds that pushe seagulls towards the land to announce the rain.

There is a layer of blue clay, sand and silt, shells and corals of the Pleistocene era, difficult to drain but fascinating to cultivate.

Five acres of new vineyards, planted by selecting the most suitable clones for the ground and prevailing winds, are joined to two acres of already existing olive trees.

The Company's Objective: having products of the highest quality possible joined with an appreciation and safeguarding of the area through the **biologic management** of the crops, the adoption of renewable energy and maximum attention to the water resources issue.

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Via delle Colline,17/ Montescudaio (PI)/ Tel.&Fax 0039 586 650377/ [info@collinedisopra.com](mailto:info@collinedisopra.com)



## OUR WINES

**COLLINE DI SOPRA**

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## SOPRA MONTESCUDAIO SANGIOVESE DOC

**Grapes** Sangiovese

**Harvest** Manual picking (15-18 kg grapes/ box)

**Vinification** After destemming soft maceration is carried out in stainless steel tanks for about 15/18 days at a temperature no higher than 30° C. After a first racking and cleaning, the wine is put in oak barriques where the malolactic fermentation takes place.

**Ageing** The wine is aged for 18 months in french oak barriques not new, then is bottled and aged in bottle for 1 year.

**Colour** Ruby red full of nuanced, shades of garnet.

**Bouquet** Fine, of considerable size and persistence, with notes of ripe black cherry, licorice, tobacco and spices on a bed of myrtle of great elegance.

**Taste** Very full, rich and structured, with dense tannins and perfectly polished by long aging.

**Serving temperature** 18-20° C

**Serving suggestions** Tuscan dishes, pasta, game, red meat, excellent with aged cheese

**COLLINE DISOPRA**

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## RAMANTO IGT TOSCANA ROSSO



**Grapes** Cabernet Franc and Petit Verdot.

**Harvest** Manual picking (15-18 kg grapes/ box)

**Vinification** After the pressing, maceration is carried out in stainless steel tanks for about 12-15 days at temperatures no higher than 30° C. After the drawing off and a first transfer for cleaning, the wine is put in small french oak barriques where the malolactic fermentation takes place.

**Ageing** The wine is aged in French oak barriques, some new, for about 12 months and in bottles for another 6 months.

**Colour** Ruby red and compact up to the edges

**Aroma** Delicate and broad, very complex; the wine emphasises notes of sweet ripe blackberry, cocoa and caramel combined with elegant nuances of thyme and mint.

**Taste** Abundant and harmonious, with great smoothness and elegance that leaves a long-lasting aftertaste.

**Tasting suggestions** Open the bottle at least half an hour before and serve at a temperature not exceeding 18° C.

**Serving suggestion** Red meats, game (food), and ripe cheeses.

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## LARA IGT TOSCANA ROSSO

**Grapes** Merlot and Syrah

**Harvest** Manual picking (15-18 kg grapes/ box)

**Vinification** After the pressing, maceration is carried out in stainless steel tanks for about 12 days at a temperature not exceeding 30°C. After the drawing off and a first transfer for cleaning, the wines carry out the malolactic fermentation.

**Ageing** Both wines mature separately on their lees in stainless steel tanks for about 8 months. The wines are assembled one month before bottling which occurs after a further final finishing stage.

**Colour** Intense ruby red and compact with purple highlights.

**Aroma** Fine, broad and varied with fruity notes of blackberries and currants on a well-modulated background of pepper and cinnamon.

**Taste** Full, round and structured with good taste-olfactory persistence.

**Tasting temperature** 16-18° C

**Served with** Elaborate first courses, cheeses and sheep milk cheeses of medium ripeness, roasts and stews, excellent with tuscan Ribollita

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## EOLA IGT TOSCANA ROSSO



**Grapes** Merlot, Sangiovese, Cabernet Sauvignon, Syrah.

**Harvest** Manual picking (15-18 kg grapes/ box)

**Vinification** After the pressing, maceration is carried out in stainless steel tanks for about 10 days at temperatures not exceeding 30° C. After the drawing off and a first transfer for cleaning, the wine evolves in malolactic fermentation.

**Ageing** The wine ages on its lees in stainless steel tanks for about 6-8 months.

**Colour** Beautiful and intense ruby red with purple highlights

**Aroma** Delicate and fragrant, intensely fruity, with lovely floral notes

**Taste** Full, soft and balanced

**Tasting temperature** 16-18° C.

**Served with** First courses, stuffed pasta, red and white meats, and to be tried on fish with sauce as well.

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## LUIS MOSCATO BIANCO PASSITO

**Grape** Moscato Bianco.

**Harvest** late harvest by hand directly on racks

**Drying** The grapes are spread in special crates then naturally dehydrate slowly until the desired level of concentration of sugar and aromatics is reached .

**Vinification** The dehydrated grapes are pressed and, after a night of cold settling, the juice is poured into a steel tank where it undergoes a slow fermentation.

**Ageing:** The wine mature in the stainless steel tanks for about 8 months.

**Color** Golden yellow color with beautiful emerald highlights.

**Aroma** Very fine and width, with hints of dried apricots, dates, flowers, sage and honey.

**Taste:** Full, fat and well balanced, with the sensation of sweetness tempered by a very nice refreshing acidity, long and persistent end.

**Tasting temperature** 10/12° C

**Served with** almond paste cakes, fruit tarts, but also wonderful with ripe cheese and blue cheese or Gorgonzola cheese

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## OLIO EXTRA VERGINE D'OLIVA

The Extra Virgin Olive Oil by Colline di Sopra comes from organic olive trees with the predominant variety Leccino (over 90%) and other Tuscan varieties such as Frantoio, Pendolino, Moraiolo, Maurino and Lazzero.

**Harvest** Handpicked while monitoring the ageing in order to preserve the polyphenol content of the fruit.

**Crushing and extraction** are done promptly at the end of each day's harvest with a 2-stage continuous crushing.

**Organoleptic test** The oil has a medium-light fruitiness, a medium bitterness and a medium-light pungency. The highlighted notes consist of artichoke, green olive and bitter almond.

**Good to know** OLIO is unfiltered and therefore rich in antioxidants and the acidity is not greater than 0,2.

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Colline di Sopra Vineyards

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