



Colle Massari is located in the heart of southern Tuscany, in the newly created “Montecucco D.O.C.” between the Sangiovese-production areas of Brunello di Montalcino and Morellino di Scansano. After many years of indifference, this portion of Tuscany, usually referred to as “Maremma”, is emerging as a very promising wine region. “Maremmane” estates have recently received substantial investment and attracted many well-established winemakers, lured by the extremely favorable weather that allows new vines to produce quality fruit after just two or three years.

Claudio Tipa founded Colle Massari in 1999, when he purchased 300 hectares (740 acres) of uncultivated land. Thus far, 40 hectares (almost 100 acres) have been planted, mostly with Sangiovese but also with Montepulciano, Cabernet Sauvignon, Merlot, Vermentino and Ciliegiolo. Claudio has also planted 20 hectares (48 acres) of olive trees. The entire production of wines and olive oil is **organic**.

The landmark “Castello”, whose origin is unknown, dominates the estate: the noble Patrizi family erected the U-shaped construction during the Renaissance, most likely in the thirteenth century. It is accessible only from its northern side and just two of the original four towers remain standing. Once renovated, it will have a private residence, guest rooms, and a spectacular conference area.

Claudio has also built a futuristic, 65,000 square-foot cellar with underground construction that follows strict bioclimatic engineering principles: the vinification equipment is located at ground level. Once crushed, the grapes will flow to the floor underneath, where the temperature-controlled, stainless steel tanks for the fermentation are located. From there, the wine will go to the lowest level of the underground construction, to age in wooden casks and barriques. During its journey, the wine will be moved by natural, gravitational forces that avoid the use of pumps or mechanical equipment. Claudio also owns Grattamacco in Bolgheri.

