



- Production area:** Montalcino - Sant'Angelo hill overlooking the Orcia River. Soils of medium density with some limestone pebbles. Gentle slopes facing South – South/West .
- Weather conditions:** Not very cold but rainy winter. The delay at budburst was recovered by June. The abundant rainfalls during the spring allowed to overcome easily the summer and bring the grapes to a very balanced ripeness.
- Grapes:** All the grapes from Col d'Orcia vineyards, 50 % Merlot, 30% Cabernet, 15% Syrah, 5% Petit Verdot. During the harvest, we base our selection on the search of a balanced ripeness for all the varieties except for the Syrah where we choose a slight over-ripeness to increase the complexity of the wine.
- Vinification:** The varieties are fermented separately in stainless steel tanks. About 20 days of maceration at a controlled temperature. 3 daily pumping over and 2 long “delestages” on the 3rd and 5th day of fermentation are carried out. Malolactic fermentation takes place in concrete tanks. From there the wine went directly into barrels and barriques in February – March 2010.
- Ageing:** Separate ageing of the varieties and lots for 12 months in French oak barrels. In order to enhance the fruit, the Merlot cultivar is aged in 500 liters French oak tonneaux. No further racking until the wine was blended. (March 2011). The wine reached its stability during the winter, when it underwent the seasonal cold temperatures in order to get a clear wine in a natural way. After bottling the wine ages in bottle.
- Bottling:** Bottled on 15 and 16 of June 2011 - Bordolaise 750 ml: 23.244 bottles
Magnum 1,5 liter: 100 bottles.

MEAN FEATURES

- Colour** Very intense, with brilliant violet hues.
- Bouquet:** The complexity is charming. A careful taste will lead to recognizing the features of each variety in the blend. None predominates. It is a wonderful exercise of balance.
- Flavour** The tannic structure of the Cabernet is wrapped in the intriguing fruit of Merlot and Syrah whose spices are well integrated with the “boisé” of the barriques in a crescendo of very pleasant sensations leading to a long and unforgettable aftertaste.
- Alcohol content:** 14,5% vol.
- Total acidity:** 5,4 g/l *Serving temperature: 18 C°*