



COL D'ORCIA  
— MONTALCINO —



# Brunello di Montalcino D.O.C.G. Vigna 'Nastagio' - 2016

**Production area:** Nastagio Vineyard, alluvial terrace in the upper part of the Orcia River basin. Height 200-220 m above sea level. Planted in 2006.

**Coverage:** 8 Ha

**Exposure:** Vineyards direction South/West

**Root stock:** 420A - 1103P

**Soil:** Clayish, Pliocene origin with good skeleton and drainage. Alkaline and very rich in limestone. (40% Clay, 39% Limestone, 21% Sand – PH 8.2)

**Growing system:** Guyot and spurred cordon.

**Planting layout:** 2,35 x 0,80 m **Planting density:** 5.300 plants/Ha

**Average yield/ha:** 65 tons **Yield/plant:** 1200 g

**Climate:** The mild winter accelerated the vegetative season, then the spring rains brought the season back to average. From the second decade of June, and for the whole month of July the temperatures raised gradually. August had notable thermal excursions and absence of rain generating optimal conditions for the perfect maturation of the grapes.

**Grapes:** Rigorously selected individuals of the Sangiovese variety from the farms's vineyards, dating back to the 1940's. Selection conducted in cooperation with the University of Florence. Small bunches resistant to parasite attacks. Average to late ripening. Manual harvest with rigorous selection of the best bunches in the vineyard at first and subsequently on a selection table in the cellar.

**Winemaking:** Fermentation on the skins for about 18-20 days, at controlled temperature below 28° C. in 100 hl wide and shallow stainless steel tanks, designed and built in order to extract tannins and colour efficiently but delicately.

**Ageing:** First year in tonneaux (5 hl) French oak casks, subsequently in large oak barrels and a further 12 months in the bottle at controlled temperature.

## TASTING NOTES

- Color:** Ruby red with violet hues.
- Bouquet:** Ample, intense and complex, rich in aromas of small red fruits in line with the clear notes of spices and vanilla.
- Taste:** Excellent structure, evident soft and ripe tannins. The perfect balance between the acidity and the tannic texture is noticeable. The aftertaste is long, savory and very persistent.

**Alcohol:** 15%

**Bottled:** July 15, 2020

**Bottles produced:** 13.146

**Total acidity:** 5,5 g/l

**Magnums produced:** 240

