



COL D'ORCIA

## BRUNELLO DI MONTALCINO *HISTORIC VINTAGE*

The bottles contained in this case come from the historical cellars of the Col d'Orcia estate in Montalcino, where they have been preserved for many years at a temperature between 15 and 18 degrees, away from the sunlight. Carefully selected from those with still an excellent level, the bottles have been accurately examined against the light to check the amount of sediment and the intensity of the colour. The original labelling has been scrupulously maintained.

FRANCESCO MARONE CINZANO

### BRUNELLO DI MONTALCINO RISERVA 1980 D.O.C.G

A VERY GOOD YEAR - 4 STAR RATING

FIRST YEAR IN WHICH THE ACKNOWLEDGEMENT D.O.C.G WAS GIVEN

**Weather conditions:** A very cold winter, scarce rains and moderate temperature during spring and summer. Dry autumn. Late harvest with grapes of excellent quality.

**Colour:** Deep dark red, with orange hues due to ageing.

**Bouquet:** Ethereal with clear chocolate hues in evidence on a bouquet of tertiary scents.

**Taste:** Surprising for its great freshness that promises further capacity for development and preservation. Of remarkable persistence, with a pleasant aftertaste of small berries.

**Alcohol content:** 13.8% - **Total acidity:** 6.8 g/l - **Dry extract:** 27.1 g/l - **Polyphenols:** 66.2

For further ageing it is advised to keep the bottles in a horizontal position at a constant temperature below 18 degrees C, away from the light. Because of the presence of natural deposits due to a long ageing, it is advisable to place the bottles in a vertical position a few days before consuming.

At the moment of serving the wine can be decanted paying particular attention to the sediment. An excessive oxygenation before serving is not advisable.