



COL D'ORCIA
— MONTALCINO —



Rosso di Montalcino

Vendemmia 2019

Organic

Production area:

Col d'Orcias own vineyard, located in Montalcino, on the hill overlooking the Orcia river, facing South. Average height above sea level of 250 meters.

Weather conditions:

Mild winter with low temperatures in January followed by rains in in the second half of February. Cool and rainy spring. June and July were sunny with just one relevant rainstorm. Thanks to the abundant water reserves and the lack of extreme heat, the foliage remained efficient all season long. All this resulted in a slow homogenous ripening of the grapes excellent for obtaining an perfect phenolic and technological maturity. 5 star vintage.

Grapes:

Sangiovese, locally called «Brunello» (the same variety used in the production of Brunello di Montalcino).

Vinification:

Fermentation on grape skins for about 10-12 days at controlled temperature below 28° in shallow, wide steel tanks (150 hl) in order to preserve a fresh and long-living fruit.

Ageing:

10-12 months in Slavonian oak casks of 75 and 150 hl. Part of the wine aged in tonneaux and cement. Ageing was finalised by time in the bottle.

TASTING NOTES

- Colour:** Deep ruby red with violet hues.
- Bouquet:** Ample, intense and complex. The pleasant fruity notes of cherry and sour cherry are followed by oak and vanilla hints.
- Flavour:** Good structure with pleasant and perceptible tannins. Lovely freshness and sapidity, the finish is long, aromatic and persistent.
- Alcohol:** 14,5%
- Total acidity:** 5,4 g/l