

Rosso di Montalcino

Vendemmia 2020

Organic



COL D'ORCIA
— MONTALCINO —



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 condition:

The first part of winter was very rainy followed by low temperatures during the months of January and February and a light snowfall at the end of winter. Regular spring with rains and temperatures in the seasonal average. The beginning of summer was slightly rainy. Hot summer months, with some beneficial rainstorm at the end of August. In September the temperatures difference between night and day facilitated the synthesis of the polyphenols, making the technological and phenolic ripeness of the grapes perfectly balanced, with an high aromatic component. 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 and complex, with typical fruity notes as blackberry and cherry perfectly balanced with the spicy scents from the oak.

Flavour:

Very good structure, soft, but evident tannins balanced with a pleasant acidity. Long, fruity and savory aftertaste.

Alcohol:

14.5%

Total acidity:

5,5. g/l

