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Col d'Orcia, Montalcino (Tuscany)

Brunello di Montalcino DOCG

Vintage	2018
Winemaker	Col d'Orcia
Region	Tuscany
Alcohol	14.5% vol.
Grapes	100% Sangiovese

Winemaking

Stringent selection of the grapes, traditional fermentation over 18 to 20 days at roughly 30 °C in large stainless steel tanks. The wine then matures for 36 months in barrels made from Slavonian and French Allier oak, followed by at least 6 months of maturing in bottles.

Our tasting note

An extremely fresh, crisp nose and elderberry-emphasised fruit with aromas from wild berries as well as fine notes of liquorice, coffee and spices. Very intense and compact on the palate, pleasantly refreshing and wonderfully balanced tannins. Elegant and long-lasting finish - excellent price-pleasure ratio.

Col d'Orcia

The Tenuta Col d Orcia is one of the most historic and well-cultivated vineyards in Montalcino. The estate has over 142 hectares of wine-growing land, whereby the majority is planted with Sangiovese, the unique wine variety for Brunello di Montalcino. Since 1973 the vineyard has beenunder the ownership of the aristocratic family of Marone Cinzano, and in 2010 switched over fully to biodynamic winemaking. Today Col d Orcia is one of the largest organic vineyards in Tuscany.



Suitable with



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