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Col d'Orcia, Montalcino (Tuscany)

Grappa di Brunello di Montalcino

Winemaker	Col d'Orcia
Region	Tuscany
Alcohol	42% vol.
Grapes	100% Sangiovese

Winemaking

The Grappa Brunello is exclusively distilled from Sangiovese grape pomace. The grapes are gently pressed and are then transferred directly into the distillery. The distillation in a copper vat takes 48 hours. The grappa then matures in stainless steel tanks.

Our tasting note

The Grappa Brunello has a crystal-clear colour and wins the hearts and pallets of it drinkers with its very fine and sustainable bouquet of wild berries. Silky, harmonious and long-lasting taste.

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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