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Col d'Orcia, Montalcino (Tuscany)

Rosso di Montalcino DOC

Vintage	2023
Winemaker	Col d'Orcia
Region	Tuscany
Alcohol	14% vol.
Grapes	100% Sangiovese

Winemaking

Traditional fermentation over 10 to 12 days at a controlled temperature of below 28 °C in large stainless steel tanks. The wine then matures for 12 months in 25- and 75- hectolitre barrels made from Slavonian oak, followed by a short period of maturing in bottles.

Our tasting note

The Rosso di Montalcino is a top-class second wine besides Brunello. This wine has an intense ruby red colour in the wine glass. The nose enchants with notes of ripe raspberries, blackcurrants and plums. In addition to that comes the aroma of violets, as well as a subtle note of oak. It is full-bodied and structured on the pallet. Wonderful integrated tannins with a comfortable freshness. Long-lasting finish with a perfect balance.

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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