



COL D'ORCIA  
— MONTALCINO —



# *Rosso di Montalcino*

## **Vendemmia 2018**

### *Organic*

#### **Production area:**

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

**Weather conditions:** Winter rains in the seasonal average with some snowfalls that helped compensate the water shortage in the soil. The beginning of the spring was mild with occasional rains. June and July were hot. Light and intermittent rains during the first three weeks of August with average temperatures of 25°C. During the first week of September the temperatures raised 30°C. with some rainy days. The harvest started around mid September.

#### **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:**

12 months in Slavonian oak casks of 75 and 150 hl. followed by time in the bottle.

## TASTING NOTES

- Colour:** Deep ruby red with violet hues
- Bouquet:** Ample and complex with notes of cherry and sour cherry followed by a woody and spicy fragrance.
- Flavour:** Elegant and soft with pleasant ripe tannins. The aftertaste is fruity, long and persistent.
- Alcohol:** 14,5%
- Total acidity:** 5,3 g/l