



## BRUNELLO DI MONTALCINO D.O.C.G.

2021

### The Vintage

The first part of the winter was characterised by abundant rainfall, followed by cold temperatures and a light snowfall towards the end of the season. Spring brought temperatures in line with seasonal averages and balanced rainfall, which continued into early summer. The following months were warm, though punctuated by beneficial thunderstorms towards the end of August.

The marked day-to-night temperature variations in September allowed the grapes to achieve a perfect balance between technological and phenolic ripeness, while developing outstanding aromatic complexity. A vintage defined by harmony and balance, fully expressing the character and potential of Montalcino's Sangiovese.

### Technical Data

Grape Variety: Sangiovese

Alcohol: 14.5% vol.

Total Acidity: 5.8 g/L

### Available Formats

750 ml

1,5 L

3 L

6 L

9 L

### Vinification and Ageing

Fermentation on the skins lasted between 14 and 16 days at controlled temperatures below 28°C, in shallow, wide 150 hl stainless-steel tanks specifically designed to promote gentle yet effective extraction of colour and tannins.

This was followed by an extended maturation period in Allier and Slavonian oak casks of varying capacities. Ageing was completed with a period of bottle refinement in temperature-controlled cellars prior to release.



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