



BRUNELLO DI MONTALCINO D.O.C.G.

2019

The Vintage

The winter was mild, with low temperatures recorded in January, followed by rainfall during the second half of February. Spring was cool and relatively wet, preceding the months of June and July, which, by contrast, were marked by only one significant rainfall event.

August followed a pattern consistent with seasonal averages and, thanks to adequate water reserves and temperatures that never reached excessive peaks, the vine canopy remained healthy, intact, and fully functional throughout the growing season.

These conditions allowed for a slow and even ripening of the grapes, creating the ideal circumstances for achieving perfect phenolic and technological maturity.

Vinification and Ageing

Fermentation on the skins lasted between 18 and 20 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.

Following an extended maturation period of 32 months in 25, 50, and 75 hl casks made of Allier and Slavonian oak, Brunello 2019 underwent a further bottle-ageing period of at least six months in temperature-controlled cellars prior to release.

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



COL D'ORCIA S.R.L. Società Agricola
Via Giuncheti 53024 Montalcino – Italia
info@coldorcia.it +39 0577 80891