COL D'ORCIA

BRUNELLO DI MONTALCINO D.O.C.G.

VIGNA NASTAGIO

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 marked by regular precipitation. June and July were predominantly sunny, interrupted by only one significant rainfall event.

August temperatures remained consistent with seasonal averages. Thanks to the water reserves accumulated earlier in the year and the absence of excessive heat 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

The grapes come from a highly selective massal selection of Sangiovese taken from historic estate vineyards dating back to the 1940s. This selection, developed in collaboration with the University of Florence, gave rise to Vigna Nastagio.

Fermentation on the skins lasts between 15 and 18 days in 100 hl stainless-steel tanks. The wine spends its first year ageing in 5 hl French oak tonneaux, followed by further maturation in large oak casks. It then undergoes at least 12 months of bottle ageing in temperature-controlled cellars before release.

Technical Data

Grape Variety: Sangiovese
Alcohol: 14.5% vol.
Total Acidity: 5.8 g/L

Serving Temperature: 18°C
For the best tasting experience, we recommend serving the wine in large-format tasting glasses.



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