



COL D'ORCIA

BRUNELLO DI MONTALCINO D.O.C.G.

VIGNA NASTAGIO

2018

The Vintage

The winter was marked by average rainfall and several snowfall events in February, which helped replenish the significant water deficit accumulated during the previous season. Early spring was mild, with sporadic rainfall, followed by the warm conditions of June and July.

August was characterised by light, intermittent rainfall during the first three weeks, with average temperatures of around 25°C. During the first week of September, several rainy days were recorded, with daytime highs reaching 30°C. Harvest began in mid-September.

Technical Data

Grape Variety: Sangiovese

Alcohol: 15.0% 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.

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 18 and 20 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.



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