COL D'ORCIA

ROSSO DI MONTALCINO D.O.C.

2023

The Vintage

Budbreak occurred during the second week of April, a month characterised by below-average temperatures and frequent rainfall. Cool, wet conditions persisted throughout May and June, creating exceptionally high downy mildew pressure across the entire Montalcino appellation and requiring timely, carefully managed vineyard protection.

From July through September, weather conditions remained stable, with only a limited number of days exceeding 34°C (93°F). The absence of prolonged heat stress allowed the vines to maintain excellent physiological balance throughout the growing season. Harvest began in mid-September and continued into early October. The 2023 vintage is distinguished more by its aromatic complexity than by sheer phenolic concentration or alcohol content, resulting in wines of remarkable elegance and finesse.

Vinification and Ageing

Skin contact fermentation lasted 10 to 12 days in 150-hectolitre stainless steel tanks at a controlled temperature below 25–26°C (77–79°F).

The wine was then matured for 10 to 12 months in 75- and 150-hectolitre Slavonian oak casks. A portion of the wine was matured in concrete vats before completing its bottle ageing prior to release.

Technical Data

Vitigno: Sangiovese
Alcol: 14,5 %
Acidità totale: 5,4 g/l

Temperatura di servizio: 18°C

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