



COL D'ORCIA

ROSSO DI MONTALCINO D.O.C.

2022

The Vintage

Budbreak occurred at the end of the first week of April, with excellent bud fertility and strong crop potential. April was mild and relatively dry, as was the first part of spring. From May through July, temperatures remained well above the seasonal average, resulting in some flower shatter and the development of smaller, looser bunches.

Rainfall between late July and mid-August, totalling approximately 130 mm, brought cooler daytime temperatures and significant day-to-night temperature variation. These conditions allowed the vines to regain balance during the final stages of ripening, producing Sangiovese grapes with excellent freshness, balance and aromatic expression.

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

Grape variety: Sangiovese

Alcohol: 14.5% vol

Total acidity: 5.4 g/L

Serving temperature: 18°C (64°F)



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