



COL D'ORCIA

ROSSO DI MONTALCINO D.O.C.

2021

The Vintage

The 2021 growing season was marked by several significant weather events that reduced Sangiovese yields by approximately 30% compared to a typical vintage. Most notably, the severe frost of 8 April saw temperatures fall to -7°C (19°F).

This was followed by prolonged drought, which began in June and persisted throughout the harvest period, with very limited rainfall. As a result, the berries were smaller and lighter than usual. The marked day-to-night temperature variation between late August and early September ensured excellent grape health and promoted remarkable concentration and aromatic expression, thanks to the ideal skin-to-pulp ratio achieved during ripening.

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 9 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)



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