COL D'ORCIA

ROSSO DI MONTALCINO D.O.C.

2020

The Vintage

The growing season began with abundant rainfall during the first part of winter, followed by low temperatures throughout January and February, including light snowfall towards the end of the season. Spring progressed under typical seasonal conditions, with regular rainfall and moderate temperatures, while early summer was slightly wetter than usual. The summer months were warm, with a few welcome thunderstorms at the end of August.

The marked day-to-night temperature variation throughout September promoted the gradual development of aromatic and phenolic compounds, allowing the Sangiovese grapes to achieve an outstanding balance between technological and phenolic ripeness, with remarkable aromatic intensity.

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: 5.5 g/L

Serving temperature: 18°C (64°F)



COL D'ORCIA S.R.L. Società Agricola
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