



COL D'ORCIA

ROSSO DI MONTALCINO D.O.C.

2019

The Vintage

The growing season began with a mild winter, marked by low temperatures in January followed by rainfall during the second half of February. Spring was cool and wet, while June and July were predominantly sunny, interrupted by only one significant rainfall event. August brought temperatures in line with the seasonal average.

Thanks to the water reserves accumulated during the earlier months and the absence of prolonged heat extremes, the vine canopy remained healthy and fully functional throughout the growing season. These conditions promoted slow and even grape ripening, allowing the Sangiovese grapes to achieve excellent phenolic maturity while preserving freshness, balance and aromatic expression.

Technical Data

Grape variety: Sangiovese

Alcohol: 14.5% vol

Total acidity: 5.4 g/L

Serving temperature: 18°C (64°F)

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.



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