



COL D'ORCIA

ROSSO DI MONTALCINO D.O.C.

2016

The Vintage

The growing season began with a relatively dry winter, marked by low temperatures throughout January and February. Spring rainfall returned to seasonal averages, replenishing the soil's water reserves and providing the vines with sufficient moisture to withstand the warm summer months of July and August.

September was mild, with excellent day-to-night temperature variation, creating ideal conditions for the Sangiovese grapes to achieve optimal ripeness while preserving 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 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: 14.0% vol

Total acidity: 5.5 g/L

Serving temperature: 18°C (64°F)



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