



COL D'ORCIA

ROSSO DI MONTALCINO D.O.C.

2014

The Vintage

The growing season began with a mild, rainy winter, with temperatures consistently above the seasonal average. Persistent rainfall throughout late spring and early summer accelerated vine development, followed by a long period of sunny, stable weather that lasted until the second half of September, with moderate temperatures throughout the ripening period.

The result was a vintage producing wines with moderate alcohol levels, refined structure and remarkable elegance.

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 aged in concrete vats before completing its maturation with bottle ageing prior to release.

Technical Data

Grape variety: Sangiovese

Alcohol: 13.5% vol

Total acidity: 5.3 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