



COL D'ORCIA

ROSSO DI MONTALCINO D.O.C.

2013

The Vintage

The generous winter rainfall restored soil moisture to optimal levels following the severe drought of the 2012 vintage. Budbreak and flowering occurred within the typical timeframe of recent years, while the summer was characterised by moderate temperatures and the absence of extreme weather, recalling the classic growing seasons of the past.

The Sangiovese harvest began in the final ten days of September, benefiting from excellent day-to-night temperature variation and well-timed rainfall, which allowed the grapes to achieve optimal ripeness while preserving freshness and balance.

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: 14.0% vol

Total acidity: 5.1 g/L

Serving temperature: 18°C (64°F)



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