



BRUNELLO DI MONTALCINO D.O.C.G.

2018

The Vintage

The winter was characterised by average rainfall and several snowfall events in February, which helped replenish the significant water deficit caused by the previous summer's drought. Early spring was mild, with sporadic rainfall, followed by the warm conditions of June and July.

August saw light, intermittent rainfall throughout the first three weeks, with average temperatures of around 25°C. During the first week of September, several rainy days were recorded, accompanied by daytime highs of up to 30°C, just ahead of the harvest, which began in mid-September.

Vinification and Ageing

Maceration lasted between 18 and 20 days at controlled temperatures below 28°C, in shallow, wide 150 hl stainless-steel tanks specifically designed to promote gentle yet effective extraction of colour and tannins.

Following an extended maturation period of 36 months in 25, 50, and 75 hl casks made of Allier and Slavonian oak, Brunello 2018 underwent a further bottle-ageing period of at least six months in temperature-controlled cellars prior to release.

Technical Data

Grape Variety: Sangiovese

Alcohol: 14.5% vol.

Total Acidity: 5.5 g/L

Available Formats

750 ml

1,5 L

3 L

6 L

9 L



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