



BRUNELLO DI MONTALCINO D.O.C.G.

2017

The Vintage

The 2017 growing season was marked by two phenomena directly linked to climate change: drought and heatwaves. Rainfall was virtually absent from the end of 2016 onward, while summer temperatures remained consistently high.

The thunderstorm of August 13th, followed by a significant drop in nighttime temperatures, promoted the ripening of a limited crop yield. As a result, the harvest produced exceptionally healthy grapes with remarkable aromatic complexity, elegant tannins, and excellent natural acidity.

Vinification and Ageing

Fermentation on the skins 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 36 months of maturation in 50 and 75 hl casks made of Allier and Slavonian oak, Brunello 2017 underwent a further bottle-ageing period of at least six months before being released to the market.

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



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