COL D'ORCIA

# BRUNELLO DI MONTALCINO D.O.C.G.

2016

## The Vintage

A mild winter led to a significantly earlier start to the growing season, which was subsequently slowed by abundant spring rainfall, bringing vine development back to its normal pace.
From the second half of June and throughout July, temperatures rose gradually and beneficially, creating favourable conditions for vine growth. August, by contrast, was marked by significant day-to-night temperature variations and an absence of rainfall, providing ideal conditions for the perfect ripening of the grapes.

## 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 36 months of maturation in 50 and 75 hl casks made of Allier and Slavonian oak, Brunello 2016 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




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