



BRUNELLO DI MONTALCINO D.O.C.G.

2015

The Vintage

The winter was relatively dry, with low temperatures recorded during January and February. Spring rainfall was in line with seasonal averages, allowing significant water reserves to accumulate—an essential factor in helping the vines withstand the hot months of July and August.

September was mild, with excellent day-to-night temperature variations that favoured the perfect ripening of the grapes. Widely regarded as one of the finest vintages ever produced in Montalcino, 2015 was awarded the highest Five-Star rating by the Consorzio del Brunello di Montalcino.

Vinification and Ageing

Fermentation on the skins lasted between 18 and 20 days at controlled temperatures 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 2015 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: 5.6 g/L

Available Formats

750 ml

1,5 L

3L

6L

9L



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