



BRUNELLO DI MONTALCINO D.O.C.G.

2014

The Vintage

The winter was mild and rainy, with temperatures consistently above the seasonal average. Between late spring and early summer, the vine's vegetative cycle advanced ahead of schedule as a result of the intense and persistent rainfall recorded in June and July.

This was followed by a long period of sunny weather that lasted until the second half of September, accompanied by moderate temperatures.

These conditions resulted in wines with lower alcohol levels and a more elegant, refined structure.

Vinification and Ageing

Maceration 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. After 36 months of maturation in 50 and 75 hl casks made of Allier and Slavonian oak, Brunello 2014 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: 6.0 g/L

Available Formats

750 ml

1.5 L

3 L

6 L

9 L



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