



BRUNELLO DI MONTALCINO D.O.C.G.

2013

The Vintage

A beneficial winter with abundant rainfall restored soil moisture levels to optimal conditions following the drought-affected 2012 vintage. Budbreak and flowering occurred in line with the averages of recent years, while the summer weather pattern, free from extreme temperatures, was reminiscent of the more “traditional” vintages of the past.

Harvest began in the second half of September, supported by excellent day-to-night temperature variations and timely rainfall. For Col d'Orcia, 2013 marked the first harvest—and therefore the first Brunello—to be certified organic.

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 encourage gentle yet effective extraction of colour and tannins.

Of the four years of total ageing required, Brunello 2013 spent three years in 50 and 75 hl casks made of Allier and Slavonian oak, where it matured before undergoing a further bottle-ageing period of at least six months 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