



COL D'ORCIA

BRUNELLO DI MONTALCINO D.O.C.G.

VIGNA NASTAGIO

2011

The Vintage

Abundant spring rainfall combined with elevated temperatures led to a vegetative cycle that was approximately ten to fifteen days ahead of schedule, resulting in an early onset of veraison during the second half of July.

Temperatures remained high between late August and early September, leading to a harvest that began more than a week earlier than usual. Yields were very low, but the grapes achieved excellent quality and concentration.

Vinification and Ageing

The grapes come from a highly selective massal selection of Sangiovese taken from historic estate vineyards dating back to the 1940s. This selection, developed in collaboration with the University of Florence, gave rise to Vigna Nastagio.

Fermentation on the skins lasts between 15 and 18 days in 100 hl stainless-steel tanks. The wine spends its first year ageing in 5 hl French oak tonneaux, followed by further maturation in large oak casks. It then undergoes at least 12 months of bottle ageing in temperature-controlled cellars before release.

Technical Data

Grape Variety: Sangiovese

Alcohol: 14.5% vol.

Total Acidity: 5.8 g/L

Serving Temperature: 18°C

For the best tasting experience, we recommend serving the wine in large-format tasting glasses..



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