



COL D'ORCIA

BRUNELLO DI MONTALCINO D.O.C.G.

VIGNA NASTAGIO

2012

The Vintage

Following a cold winter, which included snowfall—positive events that only partially replenished groundwater reserves—spring was relatively warm.

Summer was extremely hot and dry, with virtually no rainfall. The rains that arrived in early September helped to partially restore balance and supported the ripening of the Sangiovese grapes.

The 2012 vintage was therefore marked by severe summer drought, resulting in significantly reduced yields, small berries, and exceptionally concentrated fruit.

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: 6.0 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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