



COL D'ORCIA

BRUNELLO DI MONTALCINO D.O.C.G.

VIGNA NASTAGIO

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 within the typical timeframe of recent years, while the summer weather pattern, free from extreme conditions, 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, which contributed to the balanced ripening of the grapes.

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

Serving Temperature: 18°C

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



COL D'ORCIA S.R.L. Società Agricola
Via Giuncheti 53024 Montalcino – Italia
info@coldorciasrl.it +39 0577 80891