



COL D'ORCIA

BRUNELLO DI MONTALCINO D.O.C.G.

VIGNA NASTAGIO

2015

The Vintage

The winter was relatively dry, with low temperatures recorded during January and February. Spring rainfall was in line with seasonal averages, allowing adequate water reserves to accumulate and support the vines through the hot months of July and August.

September was mild, with excellent day-to-night temperature variations that favoured the perfect 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

Grape Variety: Sangiovese

Alcohol: 14.5% vol.

Total Acidity: 5.6 g/L

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@coldorcia.it+39 0577 80891