



BRUNELLO DI MONTALCINO RISERVA D.O.C.G.
POGGIO AL VENTO
2013

The Vintage

The 2013 growing season began with a generous winter, whose abundant rainfall restored soil moisture to optimal levels following the severe drought of 2012. Budbreak and flowering occurred in line with the seasonal average, while the summer was characterised by moderate temperatures and the absence of extreme weather, recalling the classic vintages of the past. Harvest began in the second half of September, benefiting from excellent day-to-night temperature variation and well-timed rainfall, which allowed the Sangiovese grapes to achieve outstanding balance and complexity. The 2013 vintage also marks a milestone in the history of Col d'Orcia, as it was the estate's first Brunello di Montalcino to be certified Organic.

Technical Data

Grape variety: Sangiovese

Alcohol: 14.5% vol

Total acidity: 5.6 g/L

Available Formats

750 ml

1,5 L

3 L

Vinification and Ageing

Each parcel of the Poggio al Vento vineyard was vinified separately to preserve its individual character. Fermentation took place in 50- and 60-hectolitre stainless steel tanks, with maceration lasting 20 to 25 days. During this period, daily pump-overs and extended délestage ensured gentle extraction and optimal integration of tannins, colour and aromatic compounds.

Malolactic fermentation was completed in concrete vats, after which the wine was transferred directly into oak casks during the spring of 2014.

The wine was then aged for 36 months in 25- and 75-hectolitre casks made of Allier and Slavonian oak, followed by 30 months of bottle ageing before release.



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