



BRUNELLO DI MONTALCINO RISERVA D.O.C.G.
POGGIO AL VENTO
2012

The Vintage

The 2012 growing season began with a cold winter, marked by several snowfall events that helped partially replenish groundwater reserves after the previous year's dry conditions. This was followed by a relatively warm spring and an exceptionally hot, dry summer, with virtually no rainfall. Showers in early September provided welcome relief, restoring vine balance and supporting the final stages of Sangiovese ripening.

The defining feature of the 2012 vintage was the severe summer drought, which significantly reduced yields and produced small, highly concentrated berries. The resulting wines display remarkable structure, depth and intensity, while maintaining the balance and elegance that distinguish the finest Brunello di Montalcino.

Technical Data

Grape variety: Sangiovese

Alcohol: 14.5% vol

Total acidity: 5.8 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 2013.

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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