



BRUNELLO DI MONTALCINO RISERVA D.O.C.G.
POGGIO AL VENTO
2010

The Vintage

The 2010 vintage is widely regarded as one of the benchmark vintages for Brunello di Montalcino, earning the prestigious Five-Star rating awarded by the Consorzio del Vino Brunello di Montalcino.

The growing season unfolded under near-perfect conditions. Well-distributed spring rainfall was followed by a warm, dry summer, with temperatures remaining moderate throughout the season. September provided ideal conditions for the final stages of ripening, with warm days and cool nights allowing the Sangiovese grapes to achieve exceptional balance, aromatic complexity and phenolic maturity.

Technical Data

Grape variety: Sangiovese

Alcohol: 15.0% vol

Total acidity: 5.9 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 2011.

The wine was then aged for 36 months in 25- and 75-hectolitre casks made of Allier and Slavonian oak, followed by 16 months of bottle ageing before release.



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