



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

2007

The Vintage

The 2007 vintage is widely regarded as one of the finest in the history of Brunello di Montalcino, earning the prestigious Five-Star rating awarded by the Consorzio del Vino Brunello di Montalcino. The growing season began with a mild, relatively dry winter, followed by a warm spring. Summer was characterised by moderate temperatures, without prolonged heat extremes, while the timely rainfall in mid-August provided ideal conditions for the final stages of ripening. Harvest took place under excellent conditions, yielding perfectly ripe and well-balanced Sangiovese grapes.

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 and aromatic compounds.

Malolactic fermentation was completed in concrete vats, after which the wine was transferred directly into oak casks during the spring of 2008 for maturation. The wine was then aged for 48 months in 25- and 75-hectolitre casks made of Allier and Slavonian oak, followed by 24 months of bottle ageing before release.



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