



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

2006

The Vintage

The 2006 vintage can be regarded as a classic Brunello vintage, combining remarkable structure with outstanding balance. It was awarded the prestigious Five-Star rating by the Consorzio del Vino Brunello di Montalcino.

At Col d'Orcia, the growing season began with a rainy but relatively mild winter. Spring brought abundant rainfall and a slight delay in budbreak, which was fully recovered by June. Summer progressed without significant water stress or extreme heat, allowing the Sangiovese grapes to ripen slowly and evenly, achieving excellent balance and concentration.

Technical Data

Grape variety: Sangiovese

Alcohol: 15.0% vol

Total acidity: 5.8 g/L

Available Formats

750 ml

1,5 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 were carried out to ensure 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 2007 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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