



COL D'ORCIA

BRUNELLO DI MONTALCINO RISERVA D.O.C.G.

POGGIO AL VENTO

2004

The Vintage

The 2004 vintage proved to be one of exceptional balance for Brunello di Montalcino. Following the extreme heat of 2003, the growing season benefited from excellent climatic conditions, with well-distributed spring rainfall and moderate summer temperatures, punctuated by timely showers that supported the Sangiovese grapes through to perfect ripeness.

After several early vintages, harvest returned to its traditional timing, with the first grapes arriving at the winery from 20 September. The 2004 vintage is distinguished by its finesse and elegance, earning the prestigious Five-Star rating awarded by the Consorzio del Vino Brunello di Montalcino.

Technical Data

Grape variety: Sangiovese

Alcohol: 14.5% vol

Total acidity: 6.3 g/L

Available Formats

750 mL

1.5 L

3 L

Vinification and Ageing

The Sangiovese grapes from the Poggio al Vento vineyard underwent a 25-day fermentation in wide, shallow stainless steel tanks, designed to maximise skin-to-must contact and enhance the extraction of colour, tannins and aromatic compounds. During maceration, the cap was managed through daily punch-downs in the morning and pump-overs in the evening, ensuring gentle and balanced extraction.

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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