



COL D'ORCIA

ROSSO DI MONTALCINO D.O.C.

2024

The Vintage

Budbreak occurred during the second week of April, a month characterised by below-average temperatures and frequent rainfall. Cool, wet conditions persisted throughout May and June, creating exceptionally high downy mildew pressure across the entire Montalcino appellation and requiring timely, carefully managed vineyard protection.

From July through September, weather conditions remained stable, with only a limited number of days exceeding 34°C (93°F). The absence of prolonged heat stress allowed the vines to maintain excellent physiological balance throughout the growing season. Harvest began in mid-September and continued into the first week of October.

The 2024 vintage is distinguished more by its aromatic complexity than by sheer phenolic concentration or alcohol levels, resulting in wines of remarkable elegance, freshness and balance.

Technical Data

Grape variety: Sangiovese

Alcohol: 14 %

Total acidity: 5,1 g/l

Serving temperature: 18°C

Vinification and Ageing

Skin contact fermentation lasted 10 to 12 days in 150-hectolitre stainless steel tanks at a controlled temperature below 25–26°C (77–79°F).

The wine was then matured for 10 to 12 months in 75- and 150-hectolitre Slavonian oak casks. A portion of the wine was matured in concrete vats before completing its bottle ageing prior to release.



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