



COL D'ORCIA

"BANDITELLA" ROSSO DI MONTALCINO
DOC 2013

BACKGROUND

As one of the original estates of Montalcino and now the largest certified organic estate in Tuscany, Col d'Orcia is a leader in Brunello di Montalcino, helping to define and promote one of Italy's most prestigious wine regions. Tradition, integrity, and sustainability are the pillars of the estate, whose classic style wines are celebrated all over the world. Proudly defined as an 'organic island,' Col d'Orcia is committed to maintaining the natural environment in which it operates and has, for many years, employed organic farming practices.

APPELLATION

Rosso di Montalcino DOC, Italy

VARIETAL COMPOSITION

100% Sangiovese

WINEMAKING

Grapes undergo maceration at controlled temperatures of less than 82°F in short-wide tanks to maximize the contact of the cap with the skins.

AGEING

After separation from the skins, the wine is transferred into new French oak barriques and is aged for a minimum of one year.

TASTING NOTES

Typical notes of great Sangiovese (plum and lily) are elegantly balanced by the noble spices from oak aging. Rich, harmonious, and full-bodied on the palate with supple tannins - its richness and complexity is worthy of a great Brunello while its varietal freshness remains remarkable. Enjoy with stews, casseroles, red meat entrées, risottos and pasta in tomato-based sauces.

WINEMAKER

Antonio Tranchida

TECHNICAL DATA

Alcohol
14.5%

Acidity
TA: 5.7 g/L



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91
POINTS

JAMES SUCKLING
November 2016



TAUB FAMILY
SELECTIONS