

# COL D'ORCIA

"POGGIO AL VENTO" BRUNELLO DI MONTALCINO DOCG 2012

## 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.

## APELLATION

Brunello di Montalcino DOCG, Italy

## VARIETAL COMPOSITION

100% Sangiovese

## VINTAGE NOTES

Good rainfalls in spring. Summer temperatures in the average. On the 15th of August an exceptional hailstorm damaged the estate causing a significant reduction in production. The dry period that followed allowed to manually remove the damaged bunches and to pick healthy high quality grapes, with an unusual level of concentration, in the first week of September.

The estate's name translates to "the hill overlooking the Orcia River," due to its position in the undulating hills between the Orcia River and Sant'Angelo in Colle. Here, southern orientations provide vines with abundant exposure to sunshine and vineyard soils comprised of limestone and marl facilitate natural irrigation.

Located at about 1,000ft above sea level, the estate is favorably positioned against Mount Amiata (5,700 feet) which helps shield the property from floods and hail. The climate is typically Mediterranean, with limited rainfall coming in from the Tyrrhenian coast, 21 miles away.

## WINEMAKING

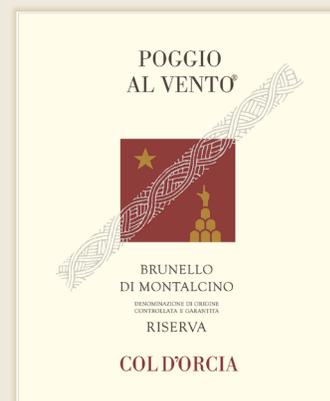
The finest grape bunches are rigorously selected during handharvesting. Fermentation takes place in steel tanks at controlled temperatures below 82°F with a 25 day maceration period to ensure optimal polyphenolic extraction. Malolactic fermentation took place in concrete.

## AGEING

The wine is aged a minimum of 6 years prior to release; 4 years in Slavonian and French oak casks followed by at least 2 years refinement in bottle.

## TASTING NOTES

Deep ruby red. Intense and well balanced. The typical aromas of the Sangiovese (ripe red fruits) are enhanced by the classic spicy aromas originating from the long ageing in barrel. Powerful and elegant. The soft and ripe tannins are balanced with a pleasant acidity. Long spicy fruity aftertaste.



**95** WINE ADVOCATE  
POINTS  
January 2019

**95** PTS WINE ENTHUSIAST 5/19  
**CELLAR SELECTION**

**95** PTS DECANTER 2/19

**94** PTS VINOUS 1/22

**93** PTS JAMES SUCKLING 6/19



## WINEMAKER

Antonino Tranchida

## TECHNICAL DATA

Alcohol  
15%

Acidity  
5.9 g/L



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