



# COL D'ORCIA

BRUNELLO DI MONTALCINO DOCG 2008

## 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

Brunello di Montalcino DOCG, Italy

## VARIETAL COMPOSITION

100% Sangiovese

## TERROIR & VINTAGE NOTES

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 1500 feet 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

Manual harvest with rigorous selection of the best grapes in the vineyard and cellar. Temperature controlled (less than 86°F) 18-20 day fermentation on skins in shallow stainless steel tanks designed to extract tannin and color efficiently but delicately.

## AGEING

The wine is aged three years in 25, 50, and 75 hl Slavonian and Allier (French) oak casks, followed by further refinement of at least one year in bottle prior to release.

## TASTING NOTES

On the nose, complex and fresh, with inviting fruit aromas balanced by oak-imparted spices. Well-structured and full-bodied on the palate, with fine tannins that promise great aging capacity; long and impressive finish. An ideal companion to red meat entrées, hearty stews and assorted cheeses.

## WINEMAKER

Antonio Tranchida

## TECHNICAL DATA

Alcohol  
14.5%

Acidity  
TA: 5.2 g/L



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BRUNELLO  
DI MONTALCINO

DEGNOMAZIONE DI ORIGINE CONTROLLATA E GARANTITA

COL D'ORCIA

**94** WINE ADVOCATE  
POINTS June 2013

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