



COL D'ORCIA

BRUNELLO DI MONTALCINO

NASTAGIO 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.

APPELLATION

Brunello di Montalcino DOCG, Italy

VARIETAL COMPOSITION

100% Sangiovese

TERROIR & VINTAGE NOTES

Alluvial terrace in the upper part of the Orcia River basin. Average height 656ft above sea level. Coverage: 5 Hectares. Vineyards direction South/West. Soil: Clayish, Pliocene origin with good skeleton and drainage. Alkaline and very rich in limestone. Growing system: Guyot and supped cordon.

WINEMAKING & AGEING

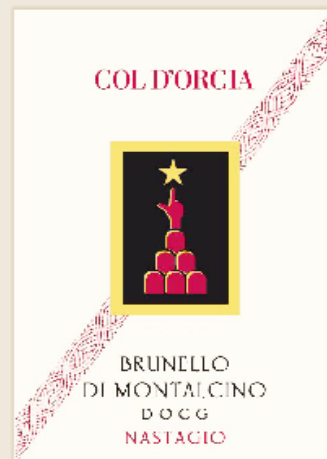
After a cold and occasionally snowy winter, some positive weather events produced a little water accumulation in the soil. The spring was quite warm. The summer was very hot without rain. The rains of early September restored the balance to some extent favoring the ripening of the Sangiovese grape. The overall drought led to a noticeable reduction of yields with small berries and great concentration of the grapes. Grapes: Thoroughly selected individuals of the Sangiovese variety from vineyards, at the farm, dating back to the 1940s. Selection conducted in cooperation with the University of Florence. Small bunches resistant to parasite attacks. Average to late ripening. Manual harvest with rigorous selection of the best bunches into the vineyard at first and subsequently on a selection table in the cellar. Fermentation on the skins for about 18-20 days, at controlled temperature below 28°C in 100 hl wide and shallow stainless steel tanks, designed and built in order to extract tannins and color efficiently but delicately.

AGEING

The wine is aged the first year in tonneaux (5 hl), followed by two years in large "botti." The wine ages an additional 12 months in bottle.

TASTING NOTES

Ruby red with violet hues. Full bodied, intense and elegant with hints of ripe red fruits well balanced with spices and vanilla aromas contributed by the barrels during the ageing. Very good structure, the tannins are ripe and persistent perfectly combined with the bright freshness of Sangiovese. Aftertaste long, soft and pleasantly fruity.



94 WINE SPECTATOR
June 2018
POINTS

- 94** PTS VINOUS 4/18
- 93** PTS WINE ADVOCATE 2/18
- 92** PTS JAMES SUCKLING 9/18
- 91** PTS WINE ENTHUSIAST 5/18



WINEMAKER

Antonio Tranchida

TECHNICAL DATA

Alcohol
14.5%
Acidity
TA: 6.0 g/L



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