

COL D'ORCIA ROSSO DI MONTALCINO DOC 2016



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

Tuscany (Rosso di Montalcino DOC), Italy

VARIETAL COMPOSITION 100% Sangiovese

TERROIR & VINTAGE NOTES

The estate' 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

Fermentation on grape skins for about 10 - 12 days at controlled temperature below 82°F in shallow, wide steel tanks (150 hl), in order to preserve a fresh and long-living fruit.

AGEING

Aged for 12 months in Slavonian oak casks between 75 and 150 hl, followed by refinement in bottle.

TASTING NOTES

Deep ruby red color with violet hues. On the nose, ample and fruity with typical notes of small red ripe fruits, blackberry and cherry, well balanced with the oak spices. On the palate, good structure, soft and pleasant tannins. The aftertaste is long, persistent and fruity.



JAMES SUCKLING November 2019 POINTS 90 PTS WINE ADVOCATE 1/19



