



COL D'ORCIA

BRUNELLO DI MONTALCINO DOCG 2015

BACKGROUND

As one of the original estates of Montalcino and now the largest certified organic vineyard in Tuscany, Col d'Orcia is a leader in Brunello di Montalcino helping to define and promote one of Italy's most prestigious wines. Tradition, integrity, and sustainability are the pillars of the estate, whose classic style wines are marked by balance and elegance.

Col d'Orcia is considered a "traditional" producer of Brunello di Montalcino for its use of aging wine in large Slavonian oak barrels and for the prolonged periods in which the wines are aged. This process ensures that Sangiovese is the true star; the backbone to the wine's structure and age-ability, rather than the oak.

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 between the undulating hills of the Orcia River and Sant'Angelo in Colle. Here, vineyards are comprised of limestone and marl soils. At 1,500 ft a.s.l., the estate is favorably positioned against Mount Amiata, which helps protect against floods and hail. The climate is typically Mediterranean, with limited rainfall coming in from the Tyrrhenian coast, 21 miles away.

Winter was rather dry with low temperatures in January and February. Spring rains, within seasonal average, provided the water reserve necessary for July and August. September was temperate, with good day and night temperature excursions, allowing for perfect grape ripeness.

WINEMAKING

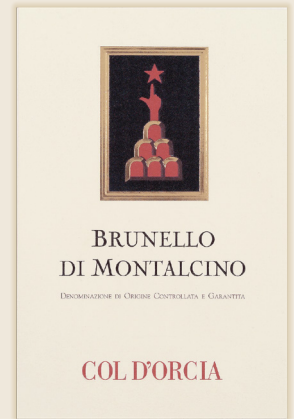
Manual harvest with rigorous selection of the best grapes in the vineyard and cellar. Temperature controlled 18–20-day fermentation in shallow stainless steel tanks designed to extract tannin and color efficiently but delicately.

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 finish.



94 WINE SPECTATOR
POINTS June 2020

- 94** PTS VINOUS 4/20
- 94** PTS JAMES SUCKLING 9/20
- 93** PTS WINE ADVOCATE 1/20
- 90** PTS WINE ENTHUSIAST 5/20



WINEMAKER

Antonino Tranchida

TECHNICAL DATA

Acidity: 5.6g/L

Alcohol
14.5%



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