



COL D'ORCIA

"POGGIO AL VENTO" BRUNELLO DI MONTALCINO DOCG 2013

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.

Planted in 1974, the single vineyard Poggio al Vento – meaning “windy hill” – lies 1,200ft a.s.l. Demarcated for its exceptional quality, this wine is produced only in the best vintages and is the icon of the estate.

APPELLATION

Brunello di Montalcino DOCG, Italy

VARIETAL COMPOSITION

100% Sangiovese

TERRIOR & 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 1,000ft 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.

The winter was rainy and the soil was able to accumulate water reserves following the great drought of 2012. Sprouting and flowering took place at optimal time. The spring and summer weather was uneventful, with mild, even temperatures. The harvest started mid-September and took place in conditions, with good temperature excursion and balanced ripening.

WINEMAKING

Manual harvest with rigorous selection of the best grapes in the vineyard and cellar. Fermentation occurs in steel tanks at controlled temperatures, with a long, 25-day maceration period, ensuring optimal polyphenolic extraction. Malolactic fermentation in concrete.

AGEING

Aged three years in 25 and 75hl Slavonian and Allier oak barrels, three years refinement in bottle.

TASTING NOTES

Currant and raspberry aromas, with spicy notes from barrel ageing. Developing notes of licorice, mushrooms and chocolate offer further complexity. On the palate, full-bodied and well-structured, leading into a soft, lingering finish.

WINEMAKER

Antonino Tranchida

TECHNICAL DATA

Acidity: 5.4 g/L
pH: 3.5

Alcohol
14.5%



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96 CELLAR SELECTION
POINTS WINE ENTHUSIAST
July 2020

96 PTS WINE ADVOCATE 1/20
96 PTS VINOUS 4/20
93 PTS JAMES SUCKLING 7/21
92 PTS WINE SPECTATOR 10/20



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