



WINEMAKER

Antonino Tranchida

TECHNICAL DATA

Acidity: 5.5 g/L
pH: 3.51

Alcohol
14.5%

COL D'ORCIA

BRUNELLO DI MONTALCINO DOCG 2016

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.

A mild winter accelerated the vegetative season, but spring rains brought the season back to an average pace. From the second week of June and throughout July, the temperature gradually increased, creating optimal conditions for healthy vine growth. August had notable thermal excursions and an absence of rain, providing an ideal climate for perfect grape maturation.

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

Complex aromas open with small, red ripe fruits and plum jam, followed by toasted and vanilla notes. Excellent structure, this wine is full-bodied and balanced. The enveloping tannic structure leads to a fruit-forward, lingering finish.



COL D'ORCIA



BRUNELLO
DI MONTALCINO

DEGNOMAZIONE DI ORIGINE CONTROLLATA E GARANTITA

COL D'ORCIA

95
POINTS

VINOUS
November 2023

94 PTS WINE SPECTATOR 4/21
93 PTS WINE ADVOCATE 11/20
93 PTS WINE ENTHUSIAST 5/21
93 PTS JAMES SUCKLING 7/21



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