



# COL D'ORCIA

## BRUNELLO DI MONTALCINO

### NASTAGIO 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.

Nastagio is an 8ha single vineyard within the Col d'Orcia estate, with Southwest exposure. First planted in 2006, it is composed entirely of Sangiovese clones specially selected from research work in partnership with the University of Florence. Produced using some elements of both traditional and modern Brunello production, it is initially aged in 500L tonneaux, a modern, French-influenced approach that softens the astringency of the tannins. The wine is then transferred to traditional large "botti," that imparts elegant tertiary elements, ensuring a wine that is both age worthy, but can be drunk immediately.

#### 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 the seasonal average, provided the water reserve necessary for the months of July and August. September was temperate with good day/night temperature excursions, allowing a perfect ripeness of the grapes.

#### WINEMAKING

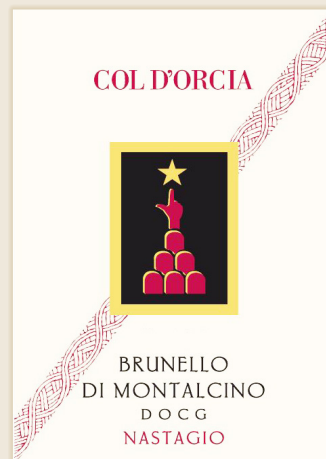
Manual harvest with rigorous selection of the best grapes in the vineyard and cellar. Fermentation for 18-20 days in shallow stainless-steel tanks, designed to extract tannins and color efficiently but delicately.

#### AGEING

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

#### TASTING NOTES

Full-bodied and elegant with hints of ripe red fruits, balanced with spices and vanilla notes. Structured, with ripe and persistent tannins, combined with the bright freshness of Sangiovese. A long, soft, and pleasantly fruity finish.



**97** POINTS

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94 PTS WINE ADVOCATE 11/20  
91 PTS VINOUS 11/20  
90 PTS WINE ENTHUSIAST 5/21



#### WINEMAKER

Antonio Tranchida

#### TECHNICAL DATA

Acidity: 5.6 g/L

Alcohol  
14.5%



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