



COL D'ORCIA

ROSSO DI MONTALCINO DOC 2018

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.

When the Cinzano family came to the estate in 1973, most of the wine bottled in Montalcino was Brunello designated. A second denomination, "Vino Rosso dai Vigneti di Brunello," was used locally to improve the image of the wine sold mostly in bulk formats. Count Alberto Marone Cinzano felt this wine had wonderful quality; perfect for everyday drinking. His efforts to promote the wine lead to the establishment of the 'Rosso di Montalcino DOC' designation in 1983.

APPELLATION

Rosso di Montalcino DOC, 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 rains within seasonal average and some snowfall helped compensate previous year's water shortage in the soil. The beginning of the spring was mild with occasional rains. June and July were hot with an average temperature of 80°F. Light and intermittent rains occurred during the first three weeks of August. During the first week of September, the temperatures raised to about 90°F. Harvest started around mid September.

WINEMAKING

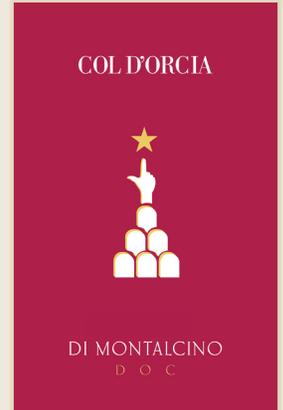
Grapes are hand harvested from estate vineyards. Fermentation for 10 - 12 days at controlled temperatures in shallow, wide steel tanks (150 hl) help to preserve the fresh, primary fruit flavors and aromas of the grapes.

AGEING

The wine is aged for 12 months in Slavonian oak casks (75 and 150 hl), followed by one year refinement in bottle.

TASTING NOTES

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



92 VINOUS
POINTS
April 2020

91PTS JAMES SUCKLING 7/21



WINEMAKER

Antonino Tranchida

TECHNICAL DATA

Acidity: 5.3 g/L

Alcohol
14.5%



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