



WINEMAKER

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TECHNICAL DATA

Acidity: 5.5 g/L

Alcohol
15.0%

COL D'ORCIA

BRUNELLO DI MONTALCINO
NASTAGIO 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.

Nastagio is a 5ha 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.

The mild winter accelerated the vegetative season, then the spring rains brought the season back to average. From latter June and the whole month of July, the temperatures raised gradually. August had notable jumps in high temperatures and the absence of rain allowed for optimal conditions in order to perfectly mature 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

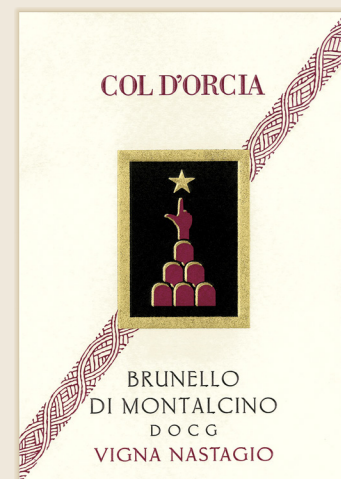
The wine is aged the first year in tonneaux (5 hl), then subsequent years in large "botti," followed by an additional 12 months in bottle.

TASTING NOTES

Ample, intense and complex, with rich aromas of small red fruits, spices, and vanilla. This wine has excellent structure, with evident soft and ripe tannins. The perfect balance between acidity and the tannic texture is noticeable. The finish is long, savory and very persistent.



COL D'ORCIA



95 WINE SPECTATOR
POINTS
June 2022

94+ PTS WINE ADVOCATE 2/22
94 PTS VINOUS 12/21
94 PTS JAMES SUCKLING 11/21
93 PTS WINE ENTHUSIAST 4/22
93 PTS DECANTER 11/21



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