



#### WINEMAKER

Antonino Tranchida

#### TECHNICAL DATA

Acidity: 5.6 g/L

Alcohol  
15.0%

# COL D'ORCIA

## "POGGIO AL VENTO" BRUNELLO DI MONTALCINO 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.

Planted in 1974, the single vineyard Poggio al Vento - meaning "windy hill" - lies 350m a.s.l. Demarcated for its exceptional quality, this wine is produced only in the best vintages and is the icon of the estate. The first vintage in 1982 was aged in large barrels and it soon became apparent that only a slow, long maturation could do justice to the powerful tannins of the wine, drawn from the sandy, limestone-rich soils of this vineyard.

#### APELLATION

Brunello di Montalcino Riserva 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 1,500 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 seasonal average, provided the water reserve necessary for the months of July and August. September was temperate with good day-to-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. Grapes from different parts of the vineyard were kept separate in order to select the best batches after fermentation. Fermentation occurred 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, followed by three years refinement in bottle.

#### TASTING NOTES

Hints of small black fruits, jam, and toasted spice notes. Powerful and elegant, it has a soft and enveloping tannic texture. This is a wine of great balance with a very long lasting finish.



COL D'ORCIA



96 VINOUS  
December 2021  
POINTS

- 95 PTS WINE ADVOCATE 2/22
- 94 PTS WINE SPECTATOR 6/22
- 94 PTS JAMES SUCKLING 7/21
- 91 PTS WINE ENTHUSIAST 4/22



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