



COL D'ORCIA

TUSCANY, ITALY



As one of the original estates of Montalcino and now the largest certified organic vineyard in Tuscany, Col d'Orcia is wholly committed to the conservation of its natural environment, to promoting grape biodiversity, and pursuing clonal research. For years, Col d'Orcia has employed sustainable farming practices for all their vineyards, crops and gardens. These efforts have subsequently led way to the adoption of biodynamic

farming. Since January 2018, over 1,000 acres are now being treated along biodynamic practices, with the goal to increase the natural balance, health and productivity of the crops.

- Col d'Orcia is owned and managed by Count Francesco Marone Cinzano, a tireless ambassador for his winery as well as the Montalcino region. Under his leadership, tradition, sustainability and research have become the pillars of this historic estate.
- Largest organic winery in Tuscany, achieving certification in 2013. They are in the process of converting entirely to biodynamic farming, while significantly reducing their carbon footprint.
- Considered a "traditional" producer of Brunello di Montalcino for its use of large Slavonian oak barrels and prolonged aging. This is done to promote Sangiovese as the true star; the backbone to the wine's structure and ageability, rather than oak.
- Icon of the estate, the Poggio al Vento Brunello di Montalcino Riserva is produced only in the best vintages from the prized Poggio al Vento vineyard, a site demarcated for its exceptional quality. Since the 1970's, the vineyard has acted as a research laboratory for Sangiovese clonal selection and experimentation. The top performing clones grown here have since been shared with Brunello producers across Montalcino to improve the overall quality of the region.
- For decades, Col d'Orcia and the University of Florence have brought students to the estate to experiment with site selection, clonal and selection massale research, vineyard management, and cover crop testing.
- Lying on the Southern slope of Montalcino, the estate sits favorably on a hilltop with constant sea breezes, low humidity and is covered in limestone and fossil-rich soils. These factors promote freshness, acidity, and structure in the wines.



COUNT CINZANO AND SANTIAGO CINZANO, PROPRIETORS

"Poggio al Vento" Brunello di Montalcino DOCG

Brunello di Montalcino DOCG

Brunello di Montalcino "Nastagio" DOCG

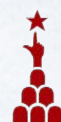
"Nearco" Sant' Antimo DOC

"Olmaia" Cabernet Sauvignon Sant'Antimo DOC

Rosso di Montalcino DOC

"Spezieri" Toscana

"Pascena" Moscadello di Montalcino DOC



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"POGGIO AL VENTO" BRUNELLO DI MONTALCINO RISERVA DOCG
Montalcino, Italy

- 100% Sangiovese
- Produced only in the best vintages
- Planted in 1974, the single vineyard Poggio al Vento -meaning "windy hill"- lies 1,148 ft a.s.l. and is demarcated for its exceptional quality
- Since the 1970's, this vineyard has acted as a research laboratory, which has resulted in the propagation of three high performing clones, which have since been shared with Brunello producers across Montalcino to improve the overall quality of the region
- Grapes are rigorously selected during hand-harvesting; Fermentation in steel tanks at controlled temperatures with a long, 25-day maceration period, ensuring optimal but delicate tannin and color extraction
- Aged three years in 25 and 75hl Slavonian and Allier oak barrels, followed by three years refinement in bottle
- Currant and raspberry aromas, with spicy notes from barrel ageing; Developing notes of licorice, mushrooms and chocolate offer further complexity
- On the palate, full-bodied and well-structured, leading into a soft, lingering finish

96
POINTS

2015
VINOUS
12/21

95
POINTS

2015
WINE ADVOCATE
2/22



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BRUNELLO DI MONTALCINO DOCG
Montalcino, Italy

- 100% Sangiovese
- 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
- At 1,500 ft a.s.l., the estate is favorably positioned against Mount Amiata, which helps protect against inclement weather; The climate is typically Mediterranean, with limited rainfall coming in from the Tyrrhenian coast, 21 miles away
- Grape bunches are rigorously selected during hand-harvesting
- Fermentation in steel tanks at controlled temperatures with a long, 18-20-day maceration period, ensuring optimal but delicate tannin and color extraction
- Aged three years in 25, 50 and 75hl Slovenian and Allier oak casks, followed by at least one-year refinement in bottle
- Complex and fresh aromas, with inviting fruit balanced by oak-imparted spices. Well-structured and full-bodied on the palate, with a long finish

93
POINTS

2017
WINE SPECTATOR
WEB '22

93
POINTS

2017
WINE ADVOCATE
2/22



COL D'ORCIA

BRUNELLO DI MONTALCINO
"NASTAGIO" DOCG
Montalcino, Italy

- 100% Sangiovese
- Nastagio is an 8ha single vineyard within the Col d'Orcia estate
- 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 traditional and modern Brunello production: aged initially in 5hl (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
- Intense, fruity notes of cherries and red fruits balanced by oak notes; The palate is enveloping, with delicate tannins and acidity

95
POINTS

2016
WINE SPECTATOR
WEB '22

94+
POINTS

2016
WINE ADVOCATE
2/22



COL D'ORCIA

"NEARCO" SANT'ANTIMO DOC
Montalcino, Italy

- 50% Merlot, 30% Cabernet Sauvignon, 20% Syrah
- Nearco is a demonstration of the power, quality and singularity of the Montalcino terroir when planted with international varieties
- Grapes are hand-harvested and selected based on perfect ripeness, except for the Syrah, where slight over-ripeness is desired to increase the complexity of the wine
- Varieties are fermented separately in steel tanks, followed by separate aging for 18 months in new 225L French oak barrels
- Once blended, the wine is aged an additional six months in barrel, followed by one year of bottle refinement
- On the nose, spicy notes characteristic of Cabernet, prominent fruit of Merlot, Syrah's clove aromas, and vanilla from barrel aging; Structured with powerful tannins, and lingering acidity

92
POINTS

2016
WINE ADVOCATE
1/20

92
POINTS

2016
JAMES SUCKLING
8/20



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"OLMAIA" CABERNET SAUVIGNON
SANT'ANTIMO DOC
Montalcino, Italy

- 100% Cabernet Sauvignon
- Sourced from the single-vineyard Olmaia vineyard, first planted in 2005
- Olmaia is dedicated to the innovative spirit and vision of Count Alberto Marone Cinzano, Count Francesco's father, when he planted Cabernet Sauvignon in the early 1980's
- Grape bunches are rigorously selected during hand-harvesting
- The wine is aged 18 months in new French oak barriques and a small portion in American barrels, followed by a further 8 months refinement in bottle
- Aromas of ripe blackberries and spices. Full-bodied, meaty, and well-structured, culminating in a long, elegant finish

94
POINTS

2015
WINE SPECTATOR
10/21

94
POINTS

2015
VINOUS
1/22



COL D'ORCIA

ROSSO DI MONTALCINO DOC
Montalcino, Italy

- 100% Sangiovese
- In the 1980's Col d'Orcia was instrumental in establishing the Rosso di Montalcino DOC appellation
- 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
- The wine is aged for 12 months in Slavonian oak casks (75 and 150 hl), followed by one-year refinement in bottle
- Fruit-forward, with complex red fruit and lightly spicy notes; Soft and pleasantly fresh tannins with a long finish

91
POINTS

2020
VINOUS
1/22

90
POINTS

2019
JAMES SUCKLING
8/21



COL D'ORCIA

"SPEZIERI" TOSCANA IGT
Montalcino, Italy

- Sangiovese, Cilieggiolo, and small amounts of international varieties found on the Col d'Orcia estate
- In Renaissance Florence, the Spezieri were master spice blenders; This wine is named after their ancient art of blending
- Fermentation and maceration on grape skins for about 8-10 days at controlled, cool temperatures preserves freshness and primary fruit
- This wine is bottled early to maintain youth and freshness
- Cilieggiolo, an ancient, indigenous Tuscan grape variety, gives fresh aromas of ripe black cherry, which helps tame the austerity of Sangiovese when blended
- Ample, intense, fruity; Notes of ripened red fruits are combined with pleasant toasted and spicy aromas

91
POINTS

2020
JAMES SUCKLING
8/21

90
POINTS

2019
JAMES SUCKLING
7/21



COL D'ORCIA

"PASCENA" MOSCADELLO
DI MONTALCINO DOC
Montalcino, Italy

- 100% Moscadello
- Grapes are left on the vine to dry, reducing their water content and concentrating sugars; Multiple passes are made in the vineyard during harvest, with bunches selected individually at their optimal point of dehydration
- Grapes are soft-pressed and undergo slow fermentation in both new barrique and stainless-steel tanks
- Aged in new barrique for 12 months, followed by six months refinement in bottle
- Sweet, powerful aromas of candied fruits, almond and white flowers; The palate is full and concentrated, with a richness that is well-balanced by fresh, natural acidity

93+
POINTS

2015
VINOUS
1/22

90
POINTS

2015
JAMES SUCKLING
9/20



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