



COL D'ORCIA
— MONTALCINO —



Brunello di Montalcino D.O.C.G. Vigna 'Nastagio' - 2015

Production area: Nastagio Vineyard, alluvial terrace in the upper part of the Orcia River basin. Height 200-220 m above sea level. Planted in 2006.

Coverage: 8 Ha

Exposure: Vineyards direction South/West

Root stock: 420A - 1103P

Soil: Clayish, Pliocene origin with good skeleton and drainage. Alkaline and very rich in limestone. (40% Clay, 39% Limestone, 21% Sand – PH 8.2)

Growing system: Guyot and spurred cordon.

Planting layout: 2,35 x 0,80 m **Planting density:** 5.300 plants/Ha

Average yield/ha: 4,5 tons

Yield/plant: 850g

Climate: 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.

Grapes: Rigorously selected individuals of the Sangiovese variety from the farms' vineyards, dating back to the 1940's. Selection conducted in cooperation with the University of Florence. Small bunches resistant to parasite attacks. Average to late ripening. Manual harvest with rigorous selection of the best bunches in the vineyard at first and subsequently on a selection table in the cellar.

Winemaking: Fermentation on the skins for about 18-20 days, at controlled temperature below 28° C. in 100 hl wide and shallow stainless steel tanks, designed and built in order to extract tannins and colour efficiently but delicately.

Ageing: First year in tonneaux (5 hl) French oak casks, subsequently in large oak barrels and a further 12 months in the bottle at controlled temperature.

TASTING NOTES

Color: Ruby red with violet hues.

Bouquet: The nose offers a broad, intense and elegant bouquet. The complex, sweet and ripe aromas are matched by notes of spices and vanilla, a wine with great power and longevity.

Taste: Long and enveloping taste, the acidity blends perfectly with the tannic texture leading to a wonderful balance. The finish has great persistence and flavor.

Alcohol: 14,5% **Total acidity:** 5,6 g/l

Bottled: 29 of May 2019

Bottles produced: 10,000 circa **Magnums produced:** 200

