











COL D'ORCIA

\$202.00

* Suggested retail price

Rosso di Montalcino 2016

 Organic

	Product code	13093648
	Format	1x5000ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Still wine
	Country	Italy
	Regulated designation	Denominazione di origine controllata (DOC)
	Region	Tuscany
	Appellation	Rosso di Montalcino
	Varietal(s)	Sangiovese 100 %
	Alcohol percentage	14,5%
	Colour	Red
	Sugar content	1.5
	Closure type	Cork
	Aging vessel type	12 to 15 years
	À boire	12 to 15 years

ABOUT THIS WINERY

Col d'Orcia literally means the hill overlooking the Orcia River. The Orcia River marks the South West border of the Brunello di Montalcino territory and the name of the farm is intrinsically linked to the physical location where the vineyards are planted. It is the mission of Col d'Orcia to produce the best possible wines that the exceptional combination of soil and climate of this part of Montalcino can achieve.

TASTING NOTES

Deep ruby red with violet hues.

Bouquet: Ample and complex with notes of cherry and sour cherry followed by a woody and spicy fragrance.

Flavour: Elegant and soft with pleasant ripe tannins. The aftertaste is fruity, long and persistent.

Pairings of red and white meats, cold meats, pasta with meat sauce, moderately aged cheeses.

Serving temperature: 16 to 17 ° C.

PRODUCT NOTES

Yield: 40 hl/ha

Age of vines: About 15 years

Col d'Orcia own vineyard, located in Montalcino, on the hill overlooking the Orcia river, facing South. Average height above sea level of 250 meters.

<https://www.frechette.vin>
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PRODUCTION NOTES

Manual harvest start in mid September.

Fermentation on grape skins for about 10-12 days at controlled temperature below 28° in shallow, wide steel tanks (150 hl) in order to preserve a fresh and long-living fruit.

Ageing, 12 months in Slavonian oak casks of 75 and 150 hl. followed by time in the bottle.

