



## Brunello di Montalcino Nastagio DOCG 2018

### 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.

### 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. Vineyards are comprised of limestone and marl soils. The 2018 vintage in Montalcino was challenging, yet highly rewarding, with outstanding results in the southern part of Montalcino. A wet winter, late spring and summer helped create precious hydrological reserves. A hailstorm in July reduced yields by about 20%. Relatively warmer days in late summer and early fall, paired with good thermal excursion, supported excellent ripening. Sangiovese this vintage offered deep aromatic complexity and great acidity, making for an elegant vintage with a classic aging potential.

### WINEMAKING & AGING

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

### TASTING NOTES

Ruby red with garnet hues. Ample, intense, and complex. The aromas of berries and light balsamic hints of mint and licorice are well combined with nuances of spiciness of vanilla and roasted notes given by the oak. Great structure, full and enveloping. Soft, ripe tannins are enhanced by an acid freshness and a good sapidity. The long, persistent aftertaste is slightly toasted on the finish.



750 ML



### ORIGIN

Brunello di Montalcino DOCG,  
Tuscany, Italy

### GRAPE VARIETIES

100% Sangiovese

### SIZES

750 ml

### TECHNICAL DETAILS

ABV: 15%, TA: 5.8, Closure: Cork

### WINEMAKER

Antonino Tranchida

