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COL D'ORCIA
MONTALCINO

TECHNICAL SHEET
with
Allergens & Tasting Notes

Distributed to the UK by

alivini
Since 1975

Bottle Size	**75**	**cl**
Alcohol by Volume	**14.5**	**%**
Production Area	**TOSCANA, ITALY**	
Grapes	100% Sangiovese	
Colour	Ruby red with garnet hues	
Method	**Stainless Steel & Oak**	
Vinification	Fermentation on grape skins for about 15-18 days at controlled temperature below 25°C in shallow, wide steel tanks to gently extract tannins and color.	

Product Name	**BRUNELLO DI MONTALCINO VIGNA NASTAGIO BIO D.O.C.G. 2018**
Alivini Product Code	**BRU-COLDORC------65D**

Product Picture

Tasting Notes and Wine Pairing

Brunello Nastagio is the result of the long experience accumulated by Col d'Orcia in the development and management of the Sangiovese vineyard. Nastagio is also the result of the many research chapters conducted over more than twenty years by Col d'Orcia with the University of Florence. The aging in Tonneaux (500 liters) oak barrels and then in the traditional large "botti" represents the meeting point between tradition and modernity preserving the essential aspect of longevity. Nastagio (also known as Nastasio) is the name of an ancient farm house of the "Fattoria di Sant'Angelo", which was already included in the maps of Grand Duke Leopold.

Bouquet:

Ample, intense, elegant but, above all, a deep wine. It's a wine of great complexity, with violet, blueberry and cherry hints with toasted notes of coffee and vanilla.

Taste:

On the palate it has the same elegance but the body is full and enveloping. The vigorous tannins are enhanced by a good acidity. The long and persistent aftertaste is slightly toasted on the finish.

INGREDIENTS	
List of Ingredients	**%**
Grapes	99.99
Sulphites	0.01

VALUES	
ENERGY	**Each 100ml**
KJ	351
Kcal	85

ALLERGENS	Y	N
Contains SULPHUR DIOXIDE / SULPHITES (>10 ppm)	x	
Contains EGG (used in fining: e.g. egg albumin)		x
Contains FISH (used in fining: e.g. isinglass)		x
Contains MILK (used in fining: e.g. casein or potassium caseinate)		x
Contains GLUTEN & products made from GLUTEN		x
Contains CELERY & products made from CELERY		x
Contains NUTS (shell and nuts) + products made from NUTS		x
Contains PEANUTS & products made from PEANUTS		x
Contains SOYA & products made from SOYA		x
Contains MUSTARD & products made from MUSTARD		x
Contains SESAME SEEDS & products made from SESAME SEEDS		x
Contains LUPINS		x
Contains MOLLUSCS & CRUSTACEANS		x

CLOSURE TYPE	Dropdown Menu
Select one of the following options: Natural Cork, Synthetic Corks, Sparkling Wine Cork, Screw Cap (Stelvin), Diam, Vino-Lok/Vinoseal, Helix corks, or Crown caps	Natural Cork

RESIDUAL SUGAR	g/L
BRUT ZERO (0-3 g/L = Bone Dry); **EXTRA BRUT** (3-6 g/L = Bone Dry); **BRUT** (6-12 g/L = Dry); **EXTRA DRY** (12-17 g/L = Fruity) **SEC** (17-32 g/L = Off-Dry) **DEMI SEC** (32-50 g/L = Sweet)	**1.2**

Total Acidity (TA)	g/L
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.	**5.8**

Wine PH levels	pH
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).	**3.42**

DIETARY SUITABILITY	Y	N
CERTIFIED VEGAN		x
CERTIFIED VEGETARIAN		x
CERTIFIED ORGANIC	x	
CERTIFIED BIODYNAMIC		x
SUITABLE for VEGANS	x	
SUITABLE for VEGETARIANS	x	

STORAGE CONDITIONS
Keep the product between 16/18°C

ISSUED BY	DATE
COL D'ORCIA	29/07/2025

APPROVED BY	DATE
GDT	29.12.2025