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COL D'ORCIA
MONTALCINO

TECHNICAL SHEET
with
Allergens & Tasting Notes

Distributed to the UK by

alivini
Since 1975

Bottle Size	**1.5**	**lt**
Alcohol by Volume	**14.5**	**%**
Production Area	**TOSCANA, ITALY**	
Grapes	100% Sangiovese	
Colour	Ruby red with violet hues	
Method	**Stainless Steel & Oak**	
Vinification	Fermentation on grape skins for about 18-20 days at controlled temperature below 28°C in shallow, wide steel tanks to gently extract tannins and color.	

Product Name	**BRUNELLO DI MONTALCINO BIO D.O.C.G. 2019**
Alivini Product Code	**BRU-COLDORC------72D**

Product Picture

Tasting Notes and Wine Pairing

"Col d'Orcia is a traditional producer of Brunello di Montalcino. The choice to continue using the large Slavonian oak barrels was taken many years ago, well before the debate between modernist and traditionalist producers even started. Tradition means respecting the essence of Sangiovese from Montalcino which is the aging potential and the improvement of the wine through its long passage in wood and the subsequent aging in the bottle. Still today, at Col d'Orcia, we age our Brunello di Montalcino for a full 3 years in the large barrels before bottling and keep the bottles in cellar at least 1 year before releasing the wine to the market.

Bouquet:

The ample and complex bouquet highlights the delicate aromas and leads back to small ripe red fruits as cherry and black berry. All is well integrated with the oak notes and vanilla aromas from the long refinement in the wood.

Taste:

Full-bodied and balanced taste. The excellent structure and the enveloping tannic texture reveal a fruity and lasting finish. The aftertaste, enhanced by a good sapidity, brings back the aromas mentioned above.

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

VALUES	
ENERGY	**Each 100ml**
KJ	372
Kcal	89

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)	**1.5**

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).	**3.37**

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