



| Your Logo | | TECHNICAL SHEET with Allergens & Tasting Notes | | Distributed to the UK by | |
|--|---|--|----------------------|--|------------|
|  | | | |  | |
| Bottle Size | 75 | cl | Product Name | ROSSO DI MONTALCINO BIO D.O.C. 2022 | |
| Alcohol by Volume | 14.5 | % | | | |
| Production Area | TOSCANA, ITALY | | | | |
| Grapes | 100% Sangiovese | | | | |
| Colour | Deep ruby red | | Alivini Product Code | ROS-COLDORC-----12D | |
| Method | Stainless Steel | | | | |
| Vinification | Fermentation on grape skins for about 10-12 days at controlled temperature below 28°C in shallow, wide steel tanks to gently extract tannins and color. | | | | |
| Product Picture | Tasting Notes and Wine Pairing | | | | |
|  | <p>When the Cinzano family arrived in 1973, most of the wine bottled in Montalcino was Brunello. A second denomination, "Vino Rosso dai Vigneti di Brunello", was used locally to improve the image of the wine sold mostly in bulk formats. Count Alberto Marone Cinzano decided that it was just the right wine for drinking every day. He used to say: "it's the young Sangiovese I drink at lunchtime". In 1976, three years later, Col d'Orcia already represented more than half the production of "Rosso" in Montalcino. Thanks to Col d'Orcia's efforts, in 1983 Rosso di Montalcino became a D.O.C. wine by Decree of the President of the Italian Republic.</p> <p>Rosso di Montalcino is now a classic wine, made with pure Sangiovese grapes, released one year after the harvest so as to retain all the freshness and fruitiness of a young wine, and at the same time the intensity that only the Montalcino terroir is capable of delivering.</p> <p>Bouquet: Complex and pleasant; the fruity notes, mainly of cherry and small red fruits, are combined with spicy nuances.</p> <p>Flavour: Good structure, soft and enveloping. The tannins are evident but silky and lead to a long-lasting, persistent and pleasant fruity aftertaste.</p> | | | | |
| INGREDIENTS | | | VALUES | | |
| List of Ingredients | | % | ENERGY | | Each 100ml |
| Grapes | | 99.99 | KJ | | 366 |
| Sulphites | | 0.01 | Kcal | | 87 |
| CLOSURE TYPE | | | ALLERGENS | | |
| 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 | | Dropdown Menu | | | |
| Natural Cork | | | | | |
| RESIDUAL SUGAR | | g/L | | | |
| BRUT ZERO (0-3 g/L = Bone Dry); EXTRA BRUT (0-6 g/L = Bone Dry); BRUT (0-12 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. | | 5.4 | | | |
| Wine PH levels | | pH | | | |
| Indicate the pH of the wine (a number, usually between 2.9 and 4.0). | | 3.38 | | | |
| STORAGE CONDITIONS | | | DIETARY SUITABILITY | | |
| Keep the product between 16/18°C | | | | | |
| ISSUED BY | | DATE | APPROVED BY | | DATE |
| COL D'ORCIA | | 29/07/2025 | GDT | | 30.12.2025 |