Your Logo

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	**15**	**%**
Production Area	**TOSCANA, ITALY**	
Grapes	100% Sangiovese	
Colour	Intense ruby red	
Method	**Stainless Steel & Concrete & Oak**	
Vinification	Fermentation at controlled temperature of 28°C in stainless steel tanks. Maceration lasts 18-20 days, during which daily pump-over and long "delestages" are carried out. Malolactic fermentation takes place in concrete.	

Product Name	**BRUNELLO DI MONTALCINO BIO POGGIO AL VENTO RISERVA D.O.C.G. 2016 WB**
Alivini Product Code	**BRU-COLDORC------73D**

Product Picture

Tasting Notes and Wine Pairing

In the heart of the estate, half way up the hill that overlooks the Orcia River, on a ridge gently sloping towards the south you can find the Poggio al Vento vineyard. The name literally means "windy hill" and this aspect in conjunction with the very unique soil composition of the area produce the exceptional Brunello di Montalcino Riserva Poggio al Vento. The powerful yet elegant tannins delivered in the wines by this vineyard require a 4 year long aging in the traditional large oak barrels. After bottling the wine requires a further aging of 3 years before being presented to the market. Brunello di Montalcino Riserva Poggio al Vento is produced only in the best vintages and represents one of the highest expressions of pure Sangiovese to be found in Montalcino.

Bouquet:

Rich bouquet, complex and elegant, made up by hints of cherry and small red ripe fruits, perfectly combined with spicy aromas and hints of oak from the long stay in the wood

Taste:

Well-structured on the palate, rich and full, the powerful and ripe tannins are supported by a pleasant freshness. Excellent long-lasting and elegant aftertaste in accordance with the bouquet.

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

VALUES	
ENERGY	**Each 100ml**
KJ	375
Kcal	90

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** (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)	**1.3**

Total Acidity (TA)	**g/L**
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.	**5.6**

Wine PH levels	**pH**
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).	**3.35**

STORAGE CONDITIONS
Keep the product between 16/18°C

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

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

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

APPROVED BY	**DATE**
GDT	29.12.2025