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COL D'ORCIA
MONTALCINO

# TECHNICAL SHEET with Allergens & Tasting Notes

Distributed to the UK by

alivini Since 1975

| | | |
|---|---|---|
| **Bottle Size** | **37.5** | **cl** |
| **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. 2018** |
| **Alivini Product Code** | **BRU-COLDORC------62D** |

**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.
Colour: Ruby red with violet hues.

**Bouquet:**

Intense, broad and complex, with hints of red fruits such as cherry and blackberry combined with vanilla and woody notes from the oak.

**Taste:**

Full-bodied wine, excellent structure, strong and balanced. The tannins are soft and ripe and lead to a long, endless and fruity aftertaste.

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

| 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);<br>**EXTRA BRUT** (3-6 g/L = Bone Dry);<br>**BRUT** (6-12 g/L = Dry);<br>**EXTRA DRY** (12-17 g/L = Fruity)<br>**SEC** (17-32 g/L = Off-Dry)<br>**DEMI SEC** (32-50 g/L = Sweet) | **1.7** |

| Total Acidity (TA) | g/L |
|---|---|
| The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids. | **5.5** |

| Wine PH levels | pH |
|---|---|
| Indicate the pH of the wine (a number, usually between 2.9 and 4.0). | **3.4** |

| 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 |