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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	%
Production Area	TOSCANA, ITALY	
Grapes	100% Sangiovese	
Colour	Deep and dense ruby red with light garnet hues	
Method	Stainless Steel & Oak	
Vinification	Fermentation at controlled temperature below 30°C. Maceration in stainless steel tanks lasts 25 days, during which daily pump-over and long "delestages" are carried out.	

Product Name	**BRUNELLO DI MONTALCINO POGGIO AL VENTO RISERVA D.O.C.G. 2001**
Alivini Product Code	**BRU-COLDORC------67D**

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:

Inviting, enveloping and still youthful. The great Sangiovese fruit, perfectly ripe, prevails on the intriguing oak spices.

Taste:

A unique combination of power and elegance. Structure with important but delicate tannins. It lingers on the palate with a panoply of small and pleasant sensations

INGREDIENTS

List of Ingredients	%
Grapes	99.99
Sulphites	0.01

VALUES

ENERGY	Each 100ml
KJ	326
Kcal	78

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)	1.9

Total Acidity (TA)	g/L
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.	6.2

Wine PH levels	pH
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).	3.34

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