

Col di Lamo Brunello di Montalcino DOCG



THE FACTS

COUNTRY: Italy

REGION: Tuscany

APPELLATION: Montalcino

CEPAGE: 100% Sangiovese

WINEMAKING: Clusters hand harvested from the vineyard, then macerated over a long period. Fermented with native yeasts.

ALCOHOL BY VOLUME: 14.0%

AGING: 24 months in barrel, 6 months in steel tanks

THE STORY

Col di Lamo is identified with the profile of a woman. Femininity is at the center of the products that the earth generates. She chose orange as the company color, which represents the color of the stripes in the sky at dusk and sunset.

PHILOSOPHY: Giovanna says of her wines that they are like her own children. She takes care of the whole process, from the vineyard to the cellar, from the choice of the bottle to the label.

THE ADJECTIVES

OVERALL: Austere, Polished & Decadent

AROMAS / FLAVORS: Blackberry, Cherry, Tilled Soil, New Leather, Star Anise, Tobacco

MOUTHFEEL: Savory & Bright

THE SELLING POINTS

SUSTAINABILITY: Certified Organic

PAIRINGS: Beef Tagliata, Short Rib Pappardelle, Osso Bucco

