



# COLDISOLE

Each of our wineries best reflects the climate and pedological features of the surrounding area, which produces wines that are both traditional and unique at the same time. The common denominator for all our wineries is the Sangiovese, which represents the predominant varieties of vine in each of the wines we produce, ranging from a minimum of 85% of the total blend up to 100% in the Brunello di Montalcino. Scientific research by the University of Siena corroborates our wineries' approach towards the production of Sangiovese. It reveals soil type and the bioclimatic index of solar radiation as being the fundamental parameters, which, in our case, prove to be very suitable soil with a grading standard of 4 out of a range of 5 for degrees/days of radiation.

These traits and the vast experience we have acquired in decades of work and experimentation, both in the fields and cellar, make us the only winery producing the 5 most famous DOCG wines in Tuscany. Therefore, we are the greatest experts in producing and sustaining Sangiovese in all its diversity and blending with other varieties.

Our smallest and most important winery is Coldisole in Montalcino, whose wines are the oenological embodiment of our production and a source of great pride.

Here, we only grow the Sangiovese Grosso, which is one of the most sophisticated varieties, the grapes of which must be handled with extreme delicacy during vinification. Only the best bunches are destined for the production of Brunello di Montalcino. The lands of Coldisole are predominantly clayey-calcareous soil, lying in a natural amphitheater of hills and woods, and they enable us to produce wines of extraordinary style and elegance, especially in hot, very dry growing years.



## 93JS Brunello di Montalcino v17



**NEW!!**

