



- Grapes:** Sangiovese, Cilieggiolo and small percentages of Merlot and Cabernet. In blending all these grapes together, Col d'Orcia has reinterpreted the old and noble art of assembling spices so as to obtain and exalt the complexity of flavours. While the Cilieggiolo, ancient autochthonous Tuscan vine variety, gives fresh aromas of ripe black cherry, the Merlot introduces notes of berries jams; the blend is balanced with the austerity of the Sangiovese.
- Vinification:** Maceration on the skins for 8-10 days at carefully controlled temperatures of fermentation below 26° C in order to preserve the intense and characteristic depth of the fruit. The malolactic fermentation follows immediately the alcoholic one and the early bottling aims at capturing all the freshness of this wine.

DATI ORGANOLETTICI

- Colour:** Very intense ruby red.
- Bouquet:** Intense and fruity, with evident scents of cherry and ripe wild berries.
- Flavour:** Pleasant, soft and persistent with clear fruity notes. The aftertaste is long and persistent.
- Alcohol:** 13,5 %
- Total acidity level:** 5,3 g/l

Serving temperature: 16° C

