



Spezieri Toscana IGT - Vintage 2015 *Organic*

Production area:

Col d'Orcia's own vineyards located on the hill overlooking the Orcia river and facing South. Average height above sea level of 250 meters

Grapes:

Blend of Sangiovese and Cilieggiolo with international grape varieties. In blending these grapes, Col d'Orcia has reinterpreted the old and noble art of assembling spices so as to obtain and exalt the complexity of flavours. The Cilieggiolo, ancient indigenous Tuscan grape variety, gives fresh aromas of ripe black cherry and in the blend it balances 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 (the 20% of the Sangiovese malolactic fermentation is carried out in barrels) and the early bottling aims at capturing all the freshness of this wine.

CARATTERISTICHE ORGANOLETTICHE

- Colour:** Deep ruby red, with purple reflections.
- Bouquet:** Ample and fruity wine with scents of wild berry, cherry and violet combined with spicy and vanilla-flowered notes originating from the oak.
- Flavour:** Soft and pleasant, ripe and persistent tannins. Sapid and fruity aftertaste.
- Alcohol:** 13.5%
- Total Acidity:** 5,2 g/l
- Serving Temperature:** In the summer is perfect at 14-15° C.