



## *Spezieri*

### Toscana IGT - Vintage 2016

## *Organic*

#### **Production area:**

Col d'Orcia's own vineyards located on the hill overlooking the Orcia river. Average height above sea level 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 flavors. The Cilieggiolo, ancient indigenous Tuscan grape variety, gives fresh aromas of ripe black cherry and 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 to capturing all the freshness of this wine.

### MAIN FEATURES

- Colour:** Deep ruby red with purple reflections.
- Bouquet:** Ample and fruity with the typical scents of red ripe fruits combined with the spices originating by the oak.
- Flavour:** Full, soft and pleasant, ripe tannins. The aftertaste is fruity and lasting.
- Alcohol:** 14%
- Total acidity:** 5,2 g/l
- Serving:** In the summer is perfect at 14-15°