



COL D'ORCIA

Spezieri

vintage 2007 - Toscana I.G.T.



GRAPES:

Sangiovese (40%), Cilieggiolo (20%), Merlot (20%) and Cabernet (20%).
This new formula of assemblage awards the increase of the noble grapes of Bordeaux (Merlot and Cabernet) produced in the new vineyards of Tenuta Col d'Orcia. The result is an even more convincing fruit and a vastly far structure which turns this wine into a real non-aged Supertuscan.

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 to capture all the freshness of this wine.

MAIN FEATURES

COLOUR:

Very intense ruby red, with vivid purple reflexes.

BOUQUET:

The vintage freshness is enhanced by the inviting fruit of the Merlot and the Cilieggiolo.

FLAVOUR:

The soft and fruity aromas are supported by noble structure of the Sangiovese giving a very pleasant harmony. Long and intriguing aftertaste.

ALCOHOL

CONTENT:

13.5% vol

TOTAL

ACIDITY LEVEL:

5.3 g/l

SERVING

TEMPERATURE:

16° C