



# Spezieri

## Toscana IGT 2023

### Organic



#### Production area:

Col d'Orcia's own organic vineyards located on the Sant'Angelo hill overlooking the Orcia river. Average height above sea level 250 meters.

#### Grapes:

Blend of Sangiovese and Cilieggiolo with international grape varieties, generally from younger vineyards. 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 which harmonizes 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 after the alcoholic one (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

- Color:** Deep ruby red with violet hues.
- Bouquet:** The nose reveals hints of rich red fruit, cherry and black cherry followed by spicy notes.
- Flavour:** Full and persistent with soft and ripe tannins, long and pleasantly fresh at the end.
- Alcohol:** 13,5 %
- Serving:** In the summer is best served slightly chilled at 16°

