



# Spezieri

## Toscana IGT 2021

### Organic



#### Production area:

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

#### Grapes:

Blend of Sangiovese and Cilieggiolo with international grape varieties, generally from younger vineyards. 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 native 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 the alcoholic one (20% of the Sangiovese malolactic fermentation is carried out in barrels) and the early bottling aims to capture all the freshness of this wine.

### MAIN FEATURES

- Color:** Deep ruby red with violet hues.
- Bouquet:** Powerful and fruity, marked cherry hints and small ripe red fruits notes blended with spicy aromas.
- Flavour:** Good structure, soft and lasting tannins. Long, pleasant and tasty aftertaste.
- Alcohol:** 13,5%
- Total acidity** 5,10 g/l
- Serving:** In summer-time is best served slightly chilled at 16°

