



COL D'ORCIA

Spezieri

vintage 2006 - Toscana I.G.T.



GRAPES:

Sangiovese (40%), Ciliegiolo (20%), Merlot (20%) e 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 superior 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 at capturing all the freshness of this wine.

MAIN FEATURES

COLOUR:

Very intense ruby red, with vivid purple reflections.

ALCOHOL CONTENT:

13.0% vol

BOUQUET:

Ample, multilayered, with a really unusual fruit component generously inviting to tasting.

TOTAL ACIDITY LEVEL:

5,2 g/l

FLAVOUR:

The noble fullness of the body strikes the palate by fruit lashes in a soft and enveloping context. Long and intriguing aftertaste.

SERVING TEMPERATURE:

16° C