



GRAPES:

Sangiovese, Ciliegiolo, Merlot and Cabernet. In blending these grapes together, Col d'Orcia has interpreted the old and noble art of assembling the scent of spices, so as to obtain and exalt the complexity of flavours and fragrances. The increase of the noble grapes of Bordeaux (Merlot and Cabernet) produced in the new Col d'Orcia's vineyards is getting a great success: 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 to capture all the freshness of this wine.

MAIN FEATURES

COLOUR:

Very intense ruby red, with vivid purple reflexes.

ALCOHOL CONTENT:

14% vol

BOUQUET:

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

TOTAL ACIDITY LEVEL:

4.9g/l

FLAVOUR:

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

SERVING TEMPERATURE:

16° C