



GRAPES:

Sangiovese, Ciliegiolo, Merlot and Cabernet. In blending all these grapes together, Col d'Orcia has reinterpreted the old and noble art of assembling spices, so as to obtain and exalt the complexity of flavours and fragrances. The introduction of higher percentage of Ciliegiolo (ancient Tuscan vine) together with the noble grapes of Bordeaux (Merlot and Cabernet) from the new vineyards at Col d'Orcia has proven very successful. The result of this blend is a very convincing fruit together with lots of character and structure turning this wine into a unique young 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.

BOUQUET:

Fresh and vinous with fruity scents of ripe wild berries

FLAVOUR:

Soft, warm and persistent. The intense fruity aromas well match with the pleasant tannin.

ALCOHOL CONTENT:

14,5% vol

TOTAL ACIDITY LEVEL:

4.8g/l

SERVING TEMPERATURE:

16° C