



# *Spezieri*

## Toscana IGT - Vintage 2013

### *Organic*

#### **Production area:**

Col d'Orcia's own vineyards located on the hill overlooking the Orcia river and facing South. Average height above sea level of 250 meters.

#### **Grapes:**

Sangiovese (85%) and Ciliegiolo (15%). In blending 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. The Ciliegiolo, ancient indigenous Tuscan grape variety, gives fresh aromas of ripe black cherry and in the blend it balances 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 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:** Fruity, vinous and intense with clear fruity scents of ripe wild berries.

**Flavour:** Full, soft and persistent with pleasant and ripe tannins. Long and fruity aftertaste.

**Alcohol:** 13.5%

**Total Acidity:** 5 g/l

