COL D'ORCIA

TOSCANA IGT

SPEZIERI

2023

The Vintage

Budbreak occurred during the second week of April, a month characterised by below-average temperatures and frequent rainfall. Cool, wet conditions persisted throughout May and June, creating exceptionally high downy mildew pressure across the entire Montalcino appellation and requiring timely, carefully managed vineyard protection.

From July through September, weather conditions remained stable, with only a limited number of days exceeding 34°C (93°F). The absence of prolonged heat stress allowed the vines to maintain excellent physiological balance throughout the growing season. Harvest began in mid-September and continued into the first week of October.

The 2023 vintage is distinguished more by its aromatic complexity than by sheer phenolic concentration or alcohol levels, resulting in wines of remarkable elegance, freshness and balance.

Technical Data

Grape varieties: Sangiovese, Ciliegiolo and selected international grape varieties

Alcohol: 13.5% vol

Serving temperature: Ideal for summer service at 16°C (61°F)

Vinification and Ageing

Inspired by the ancient craft of the spice merchant, Col d'Orcia blends Sangiovese, Ciliegiolo and selected international grape varieties—primarily sourced from younger vineyards—to create a wine that celebrates the complexity of aromas and flavours.

Ciliegiolo, an ancient native Tuscan variety, contributes vibrant aromas of ripe Morello cherry, harmoniously complemented by the structure and elegance of Sangiovese.

Skin contact maceration lasts 8 to 10 days, with careful temperature control throughout fermentation to preserve the fruit's freshness and aromatic intensity.

Malolactic fermentation follows immediately after alcoholic fermentation. Approximately 20% of the Sangiovese undergoes malolactic fermentation in French oak barriques, adding further complexity and texture to the final blend.

WINE ENTHUSIAST WINE STAR AWARDS

PREMIO CHIOCCIOLA slow wine

SUSTAINABLE WINERY 3E EQUALITAS

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