



TOSCANA IGT SPEZIERI

2021

The Vintage

The 2021 growing season was shaped by several significant weather events, which reduced Sangiovese yields by approximately 30% compared with a typical vintage. Most notably, the severe frost of 8 April saw temperatures fall to -7°C (19°F).

A prolonged drought, beginning in June and lasting throughout the harvest period, with virtually no rainfall, resulted in smaller, lighter berries. However, the marked day-to-night temperature variation between late August and early September ensured exceptional grape health, producing fruit of remarkable concentration and aromatic intensity, thanks to an optimal skin-to-pulp ratio.

Technical Data

Grape varieties: Sangiovese, Cilieggiolo 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, Cilieggiolo and selected international grape varieties—primarily sourced from younger vineyards—to create a wine that celebrates the complexity of aromas and flavours.

Cilieggiolo, 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.

