



TOSCANA IGT SPEZIERI

2020

The Vintage

The first part of winter was marked by abundant rainfall, followed by low temperatures throughout January and February, with light snowfall towards the end of the season. Spring progressed under typical seasonal conditions, with regular rainfall and moderate temperatures. Early summer was slightly wetter than usual, while the summer months were warm, with a few welcome thunderstorms at the end of August.

The marked day-to-night temperature variation during September promoted the development of aromatic and phenolic compounds, allowing the grapes to achieve outstanding balance between technological and phenolic ripeness, with remarkable aromatic complexity.

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.



COL D'ORCIA S.R.L. Società Agricola
Via Giuncheti 53024 Montalcino – Italia
info@coldorcia.it+39 0577 80891