



TOSCANA IGT SPEZIERI

2019

The Vintage

The growing season began with a mild winter, marked by low temperatures in January followed by rainfall during the second half of February. Spring was cool and wet, while June and July were predominantly sunny, interrupted by only one significant rainfall event. August brought temperatures in line with the seasonal average.

Thanks to the water reserves accumulated during the earlier months and the absence of prolonged heat extremes, the vine canopy remained healthy and fully functional throughout the growing season. These conditions promoted slow and even grape ripening, allowing the grapes to achieve excellent phenolic and technological maturity while preserving freshness, balance and remarkable aromatic complexity.

Technical Data

Grape varieties: Sangiovese, Cilieggiolo and selected international grape varieties

Alcohol: 14.0% vol

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

Vinificazione e affinamento

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.



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