



TOSCANA IGT SPEZIERI

2018

The Vintage

The growing season began with average winter rainfall and several snowfall events in February, helping to replenish the significant water deficit left by the previous season. Early spring was mild, with only occasional rainfall, followed by warm conditions throughout June and July.

August was characterised by light, intermittent rainfall during the first three weeks and average temperatures of around 25° C (77°F). During the first week of September, a few rainy days were recorded, with daytime highs reaching 30°C (86°F). These balanced growing conditions allowed the grapes to ripen evenly, resulting in wines with vibrant freshness, refined structure and remarkable aromatic complexity.

Technical Data

Grape varieties: Sangiovese, Ciliegiole and selected international grape varieties

Alcohol: 13.0% vol

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

Vinification and Ageing

Made from a blend of Sangiovese, Ciliegiole and selected international grape varieties, primarily sourced from younger vineyards, this wine reflects Col d'Orcia's interpretation of the traditional art of blending, enhancing the complexity of both aromas and flavours.

Ciliegiole, 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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