



COL D'ORCIA

TOSCANA IGT SPEZIERI

2017

The Vintage

The 2017 growing season was marked by two defining features commonly associated with the effects of climate change: prolonged drought and intense heatwaves. Rainfall had been virtually absent since the end of 2016, while summer temperatures remained consistently high.

A thunderstorm on 13 August, followed by a welcome drop in night-time temperatures, proved decisive for the vintage. Although yields were significantly reduced, the remaining grapes reached outstanding sanitary condition, developing remarkable aromatic complexity, elegant tannins and excellent natural acidity.

Technical Data

Grape varieties: Sangiovese, Ciliegiole and selected international grape varieties

Alcohol: 13.5% 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.

