



TOSCANA IGT SPEZIERI

2015

The Vintage

The growing season began with a relatively dry winter, marked by low temperatures throughout January and February. Spring rainfall returned to seasonal averages, replenishing the soil's water reserves and providing the vines with sufficient moisture to withstand the warm summer months of July and August.

September was mild, with excellent day-to-night temperature variation, allowing the grapes to achieve optimal ripeness. Regarded as one of the finest vintages of recent years, 2015 produced wines with outstanding balance between tannic structure and acidity, complemented by remarkable aromatic persistence.

Technical Data

Grape varieties: Sangiovese, Cilieggiolo and selected international 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, Cilieggiolo 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.

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.

