



TOSCANA IGT SPEZIERI

2014

The Vintage

The growing season began with a mild, rainy winter, with temperatures consistently above the seasonal average. Persistent rainfall between late spring and early summer accelerated vine development, followed by a long period of sunny, stable weather that lasted until the second half of September, with moderate temperatures throughout the ripening period.

These conditions resulted in wines with moderate alcohol levels, refined structure and remarkable elegance, highlighting the freshness and aromatic complexity of the blend.

Technical Data

Grape varieties: Sangiovese, Ciliegiole 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, 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.

