



Spezieri Toscana 2020

BACKGROUND

As one of the original estates of Montalcino and now the largest certified organic vineyard in Tuscany, Col d'Orcia is a leader in Brunello di Montalcino helping to define and promote one of Italy's most prestigious wines. Tradition, integrity, and sustainability are the pillars of the estate, whose classic style wines are marked by balance and elegance. In Renaissance Florence, the Spezieri were master spice blenders. This wine is named after their ancient art of blending, as it is a carefully proportioned blend of Sangiovese and another ancient, native Tuscan grape, Cilieggiolo, and small amounts of international varieties from the Col d'Orcia estate.

TERROIR & VINTAGE NOTES

The estate's name translates to "the hill overlooking the Orcia River," due to its position in between the undulating hills of the Orcia River and Sant'Angelo in Colle. Here, vineyards are comprised of limestone and marl soils. At 1,500 ft a.s.l., the estate is favorably positioned against Mount Amiata, which helps protect against floods and hail. The climate is typically Mediterranean, with limited rainfall coming in from the Tyrrhenian coast, 21 miles away.

WINEMAKING & AGING

Fermentation for 8-10 days at carefully controlled temperatures, in order to preserve freshness and primary fruit characteristics. 20% of Sangiovese undergoes malolactic fermentation in barrels. This wine is bottled early to maintain youth and freshness.

TASTING NOTES

The nose reveals hints of rich red fruit, cherry, and black cherry followed by spicy notes. It is full and persistent with soft and ripe tannins, long and pleasantly fresh at the end. Spezieri is a young, fruity, and easy-to-drink wine for every day. Versatile with any kind of food pairing, this is also a red wine that can be chilled in summer.



750ML



ORIGIN

Toscana IGT, Tuscany, Italy

GRAPE VARIETIES

85% Sangiovese, 15% Cilieggiolo

SIZES

750ml

TECHNICAL DETAILS

ABV: 14%, TA: 5.4, Closure: Cork

WINEMAKER

Antonino Tranchida

