



Col d'Orcia, Montalcino (Tuscany)

Spezieri IGT

Vintage	2023
Winemaker	Col d'Orcia
Region	Tuscany
Alcohol	13.5% vol.
Grapes	80% Sangiovese, 15% Ciliegiolo, 5% Diverse Trauben

Winemaking

Temperature-controlled fermentation over 8 to 10 days at over 26°C in order to preserve the intensive and characteristic fruit aroma. Following a short ageing in stainless steel tanks, the wine is quickly bottled in order to maintain its excellent freshness.

Our tasting note

The Spezieri is a wonderful, care-free Tuscan blend. It is a carefully composed assembly of Tuscan vines. The wine has a strong crimson colour in the glass and instantaneously invokes the thought of a bouquet of fruity aromas of ripe cherries and wild berries. Very agreeable, soft and straightforward on the palate. Soft, juicy tannins and a pleasant freshness make their contribution to a wonderful wine for any time.

Col d'Orcia

The Tenuta Col d'Orcia is one of the most historic and well-cultivated vineyards in Montalcino. The estate has over 142 hectares of wine-growing land, whereby the majority is planted with Sangiovese, the unique wine variety for Brunello di Montalcino. Since 1973 the vineyard has been under the ownership of the aristocratic family of Marone Cinzano, and in 2010 switched over fully to biodynamic winemaking. Today Col d'Orcia is one of the largest organic vineyards in Tuscany.



Suitable with

