

# Spezieri Toscana 2024

## BACKGROUND

Col d'Orcia sits among the original estates of Montalcino, where it has grown into the largest certified organic vineyard in Tuscany and one of the leading voices in Brunello di Montalcino. Tradition, integrity, and sustainability guide the estate, whose classically styled wines are defined by balance and elegance. In Renaissance Florence, the Spezieri were master spice blenders, prized for their skill in combining rare and everyday ingredients into something new. This wine borrows their name and their spirit of blending. It is a carefully proportioned mix of Sangiovese and Ciliegiolo, an ancient, indigenous Tuscan grape, which lends Spezieri its signature lift of ripe black cherry, rounded out with small amounts of international varieties grown across the estate. Bottled early to preserve its youthful energy, Spezieri is Col d'Orcia's invitation to everyday drinking, made with the same rigor the estate brings to its most celebrated Brunellos.

## TERROIR & VINTAGE NOTES

The estate's name translates to "the hill overlooking the Orcia River," reflecting its position between the Orcia River and Sant'Angelo in Colle. Vineyards here are planted on limestone and marl soils at about 1,500 feet above sea level, sheltered from floods and hail by Mount Amiata. The Mediterranean climate brings limited rainfall from the Tyrrhenian coast, 21 miles away. Grown on the estate, Spezieri is labeled Toscana IGT for its inclusion of Ciliegiolo in the blend.

## WINEMAKING & AGING

Fermentation lasts eight to 10 days at carefully controlled temperatures to preserve freshness and primary fruit character. About 20% of the Sangiovese undergoes malolactic fermentation in barrel, adding depth without heavy oak influence. The wine is bottled early to maintain its youthful energy and fruit-forward style.

## TASTING NOTES

Rich red fruit, cherry, and black cherry aromas lead into spicy notes. Full and persistent on the palate, with soft, ripe tannins and a long, fresh finish.



## ORIGIN

Toscana IGT, Tuscany, Italy

## GRAPE VARIETIES

85% Sangiovese, 15% Ciliegiolo

## SIZES

750ml

## TECHNICAL DETAILS

ABV: 13.5%, TA: 5.4, Closure: Cork

## WINEMAKER

Antonino Tranchida



750ML

750ML

750ML

