




Your Logo		TECHNICAL SHEET with Allergens & Tasting Notes		Distributed to the UK by	
					
Bottle Size	75	cl	Product Name	SPEZIERI TOSCANA ROSSO BIO I.G.T. 2022	
Alcohol by Volume	13.5	%			
Production Area	TOSCANA, ITALY				
Grapes	80% Sangiovese, 20% Cilieggiolo		Alivini Product Code	SPE-COLDORC-----05D	
Colour	Deep ruby red with violet hues				
Method	Oak				
Vinification	Maceration on the skins for 8-10 days at carefully controlled temperature below 26C° in order to preserve the intense and characteristic depth of the fruit. Malolactic fermentation follows immediately after the alcoholic one (20% of the Sangiovese's malolactic fermentation is carried out in barrels) and the early bottling aims to capturing all the freshness of this wine.				
Product Picture	Tasting Notes and Wine Pairing				
	<p>In Renaissance Florence, Spezieri were the blenders of spices. This wine is named after this ancient art of blending as it is composed of Sangiovese laced with another traditional Tuscan grape by the name of Cilieggiolo as well as small amounts of most of the other grape varieties grown on the Col d'Orcia estate. Spezieri is a young, fruity easy to drink wine for the everyday dinner table. Because of its composition it is a very versatile wine in terms of food pairing and also a red wine we recommend to try chilled in summer.</p> <p><b>Bouquet:</b></p> <p>Intense and pleasantly fruity, with notes of cherry and sour cherry complemented by hints of spices.</p> <p><b>Flavour:</b></p> <p>Sweet at the beginning, the still young tannin is well balanced with the pleasant acidity. The aftertaste is savory and fruity.</p>				
INGREDIENTS			VALUES		
List of Ingredients		%	ENERGY		Each 100ml
Grapes		99.99	KJ		327
Sulphites		0.01	Kcal		79
CLOSURE TYPE		Dropdown Menu	ALLERGENS		
Select one of the following options: Natural Cork, Synthetic Corks, Sparkling Wine Cork, Screw Cap (Stelvin), Diam, Vino-Lok/Vinoseal, Helix corks, or Crown caps		Diam	Contains SULPHUR DIOXIDE / SULPHITES (>10 ppm)		
			Contains EGG (used in fining: e.g. egg albumin)		
			Contains FISH (used in fining: e.g. isinglass)		
			Contains MILK (used in fining: e.g. casein or potassium caseinate)		
			Contains GLUTEN & products made from GLUTEN		
			Contains CELERY & products made from CELERY		
			Contains NUTS (shell and nuts) + products made from NUTS		
			Contains PEANUTS & products made from PEANUTS		
			Contains SOYA & products made from SOYA		
			Contains MUSTARD & products made from MUSTARD		
			Contains SESAME SEEDS & products made from SESAME SEEDS		
			Contains LUPINS		
			Contains MOLLUSCS & CRUSTACEANS		
RESIDUAL SUGAR		g/L			
BRUT ZERO (0-3 g/L = Bone Dry); EXTRA BRUT (0-6 g/L = Bone Dry); BRUT (0-12 g/L = Dry); EXTRA DRY (12-17 g/L = Fruity) SEC (17-32 g/L = Off-Dry) DEMI SEC (32-50 g/L = Sweet)		1.2			
Total Acidity (TA)		g/L	DIETARY SUITABILITY		
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.		5.2	CERTIFIED VEGAN		
			CERTIFIED VEGETARIAN		
Wine PH levels		pH	CERTIFIED ORGANIC		
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).		3.4	CERTIFIED BYODINAMIC		
			SUITABLE for VEGANS		
			SUITABLE for VEGETARIANS		
STORAGE CONDITIONS					
Keep the product between 14/16°C					
ISSUED BY		DATE	APPROVED BY		DATE
COL D'ORCIA		29/012026	GDT		12.02.2026