



COL D'ORCIA

TECHNICAL SHEET with Allergens & Tasting Notes

Distributed to the UK by



| MONTALCINO | | SPEZIERI TOSCANA ROSSO BIO I.G.T. 2022 | | |
|-------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------|-------------------------------------------------------------------|--|
| 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% Ciliegiolo | | | |
| Colour | Deep ruby red with violet hues | | | |
| Method | Oak | | | |
| Vinification | Maceration on the skins for 8-10 days at carefully controlled temperature below 26°C 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. | | Alivini Product Code SPE-COLDORC-----05D | |
| | | | | |
| | | | | |

| 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 Ciliegiolo 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>Bouquet: Intense and pleasantly fruity, with notes of cherry and sour cherry complemented by hints of spices.</p> <p>Flavour: Sweet at the beginning, the still young tannin is well balanced with the pleasant acidity. The aftertaste is savory and fruity.</p> |

| INGREDIENTS | |
|---------------------|-------|
| List of Ingredients | % |
| Grapes | 99.99 |
| Sulphites | 0.01 |
| | |
| | |
| | |
| | |

| VALUES | |
|--------|------------|
| ENERGY | Each 100ml |
| KJ | 327 |
| Kcal | 79 |

| CLOSURE TYPE | Dropdown Menu |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------|
| 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 |

| ALLERGENS | Y | N |
|--------------------------------------------------------------------|---|---|
| Contains SULPHUR DIOXIDE / SULPHITES (>10 ppm) | X | |
| Contains EGG (used in fining: e.g. egg albumin) | | X |
| Contains FISH (used in fining: e.g. isinglass) | | X |
| Contains MILK (used in fining: e.g. casein or potassium caseinate) | | X |
| Contains GLUTEN & products made from GLUTEN | | X |
| Contains CELERY & products made from CELERY | | X |
| Contains NUTS (shell and nuts) + products made from NUTS | | X |
| Contains PEANUTS & products made from PEANUTS | | X |
| Contains SOYA & products made from SOYA | | X |
| Contains MUSTARD & products made from MUSTARD | | X |
| Contains SESAME SEEDS & products made from SESAME SEEDS | | X |
| Contains LUPINS | | X |
| Contains MOLLUSCS & CRUSTACEANS | | X |

| 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 = Extra Dry); SEC (17-32 g/L = Off-Dry) DEMI SEC (32-50 g/L = Sweet) | 1.2 |

| DIETARY SUITABILITY | Y | N |
|--------------------------|---|---|
| CERTIFIED VEGAN | | X |
| CERTIFIED VEGETARIAN | | X |
| CERTIFIED ORGANIC | X | |
| CERTIFIED BYODINAMIC | | X |
| SUITABLE for VEGANS | X | |
| SUITABLE for VEGETARIANS | X | |

| ISSUED BY | DATE |
|-------------|-----------|
| COL D'ORCIA | 29/012026 |

| APPROVED BY | DATE |
|-------------|------------|
| GDT | 12.02.2026 |