



23.10
Orcia D.O.C.G.
2020



INSPIRATION

Chefs experiment in the kitchen, winemakers experiment in the cellar. This wine represents a unique blend of small batches from barrels selected every year, each aged first individually then again together as a blend. The combination of vintages creates a table wine that has the complexity of age and the freshness of a younger harvest. The target blend is half Sangiovese and half a combination of international grapes.

VARIETALS	60% Sangiovese, 30% Merlot, 10% Syrah, Cabernet and Petit Verdot
VINEYARD ALTITUDE	400-450m (1200-1350Ft) above sea level.
PLANTING SYSTEM	Spurred Cordon
AVERAGE VINE AGE	15 years
PLANT DENSITY	Circa 5000 plants per hectare
MICROCLIMATE	Moderate temperatures throughout the end, with light but constant ventilation. Southern orientation.
VINIFICATION	Fermentation in 20-50HL cement vats under controlled temperature with pumpover, pigeage and delestage. Macerated for a minimum of 15 days.
AGEING METHOD	1 year Tonneau for the Sangiovese, 1 year in barrique for the other varieties.
BOTTLES PRODUCED	Circa 3000 Bottles
ALCOHOL CONTENT	13.5%
TOTAL ACIDITY	5-5.5g/L
SERVING TEMPERATURE	18-20 C, 65-68 F

TASTING NOTES

Bright and intense burgundy with violet reflections. Intense nose with notes of blackberry, blueberry, cocoa, cinnamon, and liquorice. Harmonious to the palate, full bodied, with delicate tannins and pleasant oakiness and vanilla.

RECOMMENDED PAIRINGS

Strongly recommended with handmade pastas with game, ragù, Fiorentina steak, and aged or fermented cheeses... and even dark chocolate.

