



## CILIEGIOLO DOC

**AREA OF ORIGIN:**  
Maremma Toscana.

**PEDOCLIMATIC ENVIRONMENT:**  
South westerly foothills; soil consisting of stone.

**GRAPE VARIETIES:**  
Merlot 90% circa Ciliegiole 10%.

**COLOUR:**  
Bright red.

**CHARACTERISTICS:**  
Hints of fruity, slightly spicy notes and vanilla. Velvety and well balanced palate. Slightly tannic aftertaste.

**GASTRONOMIC COMBINATIONS:**  
Best served with red meat, roasts and grilled meat, ripe cheese.

**SERVING TEMPERATURE:**  
Serve at a temperature of 18-20° C.

**WINEMAKING:**  
Maceration in stainless steel tanks with frequent pumping of the must over the grape dregs at a controlled temperature, for 10-15 days. Partially refined in austrian oak barrels.

**BOTTLE:**  
Bordeaux 750 ml

**CAPSULE:**  
PVC red