



CILIEGIOLO Maremma Toscana DOC 2015 0,75l

100 % Ciliegiole grape, a wine with distinctive character, volume and elegance. The nose conveys impressions of cherry, hence the name of the wine.

It goes with vegetables au gratin, handmade pasta, savory cheesecake, grilled beef tagliata, pheasant stew. Serve at 18 °C. Decant before drink.

Crisp notes of cherry and ripe red fruit, elegantly lifted by a slight spiciness. The complex, multi-faceted palate offers lively fruit.

Origin	Italy
Area of cultivation	Tuscany-Maremma
Production site	Magliano in Toscana
Vineyard	Cantina LaSelva
Eco-auditor	IT-BIO-006
Quality	100% bio, Naturland, Italian agriculture, Bio-Siegel
Types of grape	100% Ciliegiole
Alcohol [vol. %]	13.5
Residual sugar [g]	0.13
Acid [g/l]	5.68
pH-value	
Vegan	✓
Drink temperature	16°C - 18°C
Storage life	5 - 6 years
Maturation	21 days at 24°C
Production volume (bottles)	7,000
Awards	4 stars Vini Buoni d' Italia; 2 glasses Gambero Rosso; 88 points Guida Veronelli; 3 grapes Bibenda

Bar code



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