Val delle Rose

COUNTRY
Italy

REGION
Tuscany

APPELLATION
Maremma Toscana DOC Ciliegiolo

Il Ciliegiolo Maremma Toscana 2019

VARIETALS
Ciliegiolo

VINEYARD PHILOSOPHY
Sustainable

ALTITUDE	SOIL TYPE
150 meters	Sandstone rich in decomposed rock

YIELD	DENSITY	CULTIVATION
4 Tons	5,000 Vines per Hectare	Guyot

CLIMATE
Mild, rainy winter ensured good water reserves and healthy spring growth. A hot, dry summer promoted optimal ripening and excellent grape quality.

HARVEST PERIOD
September.

VINIFICATION
Steel tanks.

AGING
12 months in tonneaux, plus at least 6 months in bottle before release.

NO. OF BOTTLES PRODUCED
6,000

ANALYTICAL DATA

ABV
13.5% Alc./Vol.

TASTING & PAIRINGS
Appearance: Ruby with garnet hints.
Nose: Aromas of marasca cherry, plum, black pepper, and red flowers.
Palate: Robust and expansive, with lively tannins balanced by fresh red fruit notes.
Pairings: Meat, cured meats, cheese, vegetables, and pasta.

James Suckling
90PTS

AVAILABLE FORMATS
750 ml

volio

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