

Toscana  
VALDONICA

## Ciliegiolo – CILIEGIOLO



**COUNTRY:** Italy  
**REGION:** DOC Maremma  
Toscana  
**SOIL:** Clay, sand and volcanic  
soil

**ALCOHOL CONTENT:** 14.9%  
**GRAPE VARIETY:** 100% Ciliegiolo  
**SERVICE TEMPERATURE:** 17-19°C

Ciliegiolo is powerful and complex yet decidedly elegant. 2012 is the first year of production of this wine, and it is a pure and rare red from 100% Ciliegiolo.

### Background:

The uniqueness of Valdonica lies in the interplay of high altitude vineyards (up to 500 meters), the microclimate of the Mediterranean Sea (the proximity to the sea ensures an almost maritime climate in our vineyards), the volcanic soil (the volcano, Sassoforte, was active up to 20 million years ago) and the spirit of our team.

The history of viticulture in Tuscany dates back to its settlements by the Etruscans in the 8th century BC. Nowadays, it's Italy's fifth largest region and also one of the most famous and prolific wine regions in Europe.



### Tasting notes:

- **COLOR:** Dark ruby red.
- **NOSE:** Notes of black cherry.
- **PALATE:** Grainy tannin structure.

### Data:

- **GRAPE:** 100% Ciliegiolo.
- **BRIX AT HARVEST:** 26.8°
- **PH:** 3.80
- **ACIDITY:** 5.30
- **VINIFICATION:** A small parcel was fermented with around 20% whole cluster and after a long fermentation and maceration, was aged in a new tonneau. After a year or so in barrel, tasting of this particular Ciliegiolo revealed it to be something very special and, after a long period of ageing, suited to this very structured example of Ciliegiolo, worthy of bottling on its own.
- **PAIRING:** Ideal with venison, dark chocolate or hard cheese.



VARIETAL



RISERVA