

# CILIEGIOLO

## TOSCANA - INDICAZIONE GEOGRAFICA TIPICA



**VARIETIES** 100% Ciliegiole

**AREA** Maremma (Tuscany)

**SOIL** Clay – sandy

**GROWING TECHNIQUE** Guyot

**PLANTING SYSTEM** 3m x 1,5

**VINEYARD EXPOSURE** South-West

**OUTPUT PER HA** 6.000kg

**HARVEST** September (by hand)

**VINIFICATION** 50% criomaceration, 50% traditional fermentation at low temperature

**AGING** Steel - 3 months bottle

**ALCOHOL** 13,5 % vol

**VISUAL ANALYSIS** Deep ruby red hue with purple reflections.

**OLFACTORY ANALYSIS** Even if its aromatic profile is at the beginning wrapped in a peculiar peaty note, it is then completely filled with the most appealing red fruit: strawberry, raspberry and, obviously, cherry...

**GUSTATIVE ANALYSIS** In the mouth the wine feels soft and juicy, with an acidity that is perfectly balanced with the global structure and an excellent olfactory and gustative harmony, with a bitterish finish.

**BEST WITH** Due to its evident aromatic character and its structure, the Ciliegiole Motta matches easily with different sort of dishes, provided they are rich in scents and not excessively fat, as aromatic cold cuts (e.g. finocchiona), pastas with meat sauces, medium old cheeses and stewed red meats.

*Alberto Motta* - STRADA BANDITELLA 2 n 16 58100 GROSSETO - ITALIA