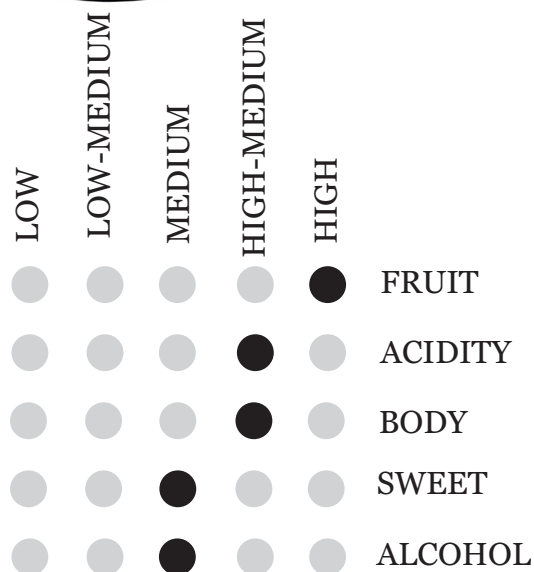


CILIEGIOLO IGT UMBRIA ROSSO



Ciliegiole is an indigenous grape from Umbria, it is named after cherries because of the . The poppies on the label are a reminder of our dedication to the protection of biodiversity, when you see bright red, wild poppies in a field you can be almost certain that it is free of chemicals.



Certified organic wine. Vegan wine.

All the farm has been organic certified since 1992.

Type: Young medium-bodied red.

Grapes: 90% Ciliegiole, 10% Sangiovese.

Training system: Cordon spur 15 years old vines. Vine density: 6.500 vines per hectare. Yield per hectare: 80 hl/Ha (10 tons). Type of soil: Silt loam. East facing aspect. Fertilization: green manure Harvest: Hand-harvested during September.

Vinification: indigenous yeast, fermentation in steel, 15 days maceration on the skins. No using: isinglass, albumin, casein on vinification.

Tasting notes: Vibrant ruby red. At the nose red cherry, hints of raspberries. In the mouth: great freshness, smooth tannins, aftertaste with cherries notes. Pairing suggestions: Pizza with tomato. Gnocchi. Soups of legumes. Fresh cheeses.

Serving temperature: 16-18°C (60-65 °F). Bottle size: 750 ml.

Drink now and you can keep 5 years