



CENTOVENTI

CILIEGIOLO IGT TOSCANA

- **PRODUCER:** Famiglia Cantoni
- **BRAND:** Ciliegiole Typical Geographical Indication
- **PRODUCTION AREA:** Tuscany - Pisa Hills
- **SOIL:** Medium, rich of marine shells
- **VINES:** 100% Ciliegiole
- **VINEYARD'S ALTITUDE:** 200 m. above s.l.
- **VINEYARD:** yield per hectare 70 q
- **PLANTING DENSITY:** 2.20 x 0.80 m
- **PRUNING:** Spur pruning cord
- **HARVEST TIME:** Mid of September
- **HARVEST TECHNIQUE:** The grapes are manually harvested.
- **WINE MAKING:** The grapes are gently destemmed, crushed and sended inside specialized stainless steel tanks, for 10 days. Alcoholic fermentation takes place through indigenous yeasts living on the skin.
- **FINISHING:** The wine ages for 4 months in cement tank where the malolactic fermentation takes place, later 12 months in Slavonian wooden barrels and finally 4 months in bottle.
- **BOTTLES PRODUCED:** 8.000
- **ORGANOLEPTIC DESCRIPTION:** Ruby red color with intense aroma of cherry, raspberry and blackberry. The tannins are smooth, whilst the body is full and persistent on the palate.
- **SERVING TEMPERATURE:** 16-18°C
- **FOOD PAIRING:** Red meats, pasta and mid mature cheese.

famiglia
CANTONI