VALDELLEROSE



IL CILIEGIOLO
Maremma Toscana DOC Ciliegiolo 2022

Production area: Grosseto, Poggio La Mozza area
Grapes: 100% Ciliegiolo
Altitude: 150 m above sea level
Soil: Sandstone rich in weathered rock
Yield per hectare: 44 q/ha
Vines per hectare: 4,800 vines/ha
Pruning technique: guyot
Aging: 17 months in tonneaux and concrete vats
Number of bottles: 6,400
Certification: Organic

Harvest notes: The 2022 growing season was marked by particularly hot and dry weather from spring onwards, with below-average rainfall and consistently high temperatures throughout much of the summer. Rainfall at the end of August, combined with favorable day-to-night temperature variations before harvest, supported optimal grape ripening. The harvest yielded healthy, concentrated grapes of outstanding quality, resulting in wines with remarkable intensity, structure, and elegance.

Tasting notes: The color is ruby red with garnet highlights. On the nose, notes of red fruit such as cherry and plum emerge, accompanied by hints of blackcurrant and cardamom. On the palate, it is full-bodied and structured, with vibrant tannins that are well integrated with the alcohol. Savory and persistent, it finishes with an intense, building aftertaste.

Pairings: Ideal with red meats, roasts, game, hearty traditional Tuscan pasta dishes, and aged cheeses. Its body and intense finish harmoniously complement complex and flavorful dishes.

Recommended serving temperature: 16–18 °C
Alcohol content: 14.5% vol.