



VALDELLE ROSE



Il Ciliegiole **Maremma Toscana Ciliegiole** **DOC**

Appellation: Maremma Toscana Ciliegiole D.O.C
Area of production: Maremma, Tuscany
Harvest / Vintage 2017
Number bottles 6.000

Grapes variety: Ciliegiole 100%
Altitude: 150 mt above sea level
Soil Composition: Feldspalitic quartz sandstone, largely siliceous
Tonnes of grape per hectare: 4 Tonnes
Plant per hectare: 5000
Pruning technique: Spurred Cordon

Vinification: Traditional red-wine vinification temperature-controlled on skin
Method of fermentation: Stainless Steel
Fermentation temperature: 25 °C
Length of Fermentation and maceration: 16 days

Service temperature: 16 ° C
Alcoholic content: 13,5 %

Tasting notes:
Ciliegiole has very intense aromas with mineral notes, accompanied by well-defined cherry and plum.

Serve with: Meat sauce, red meats and medium aged cheese

TENUTA DELLA
FAMIGLIACECCHI

Val delle Rose

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