

CILIEGIOLO



VINEYARD & PRODUCTION INFO

Vineyard size: 1.5 ha
Green Status: organic
Soil composition: clay-limestone soils
Training method: Guyot
Elevation: 164-328 ft a.s.l.
Vines/ha: 3,000 vines/ha
Exposure: South
Vines age: 18 years
Harvest time: mid September
First vintage: 2021
Production: 5,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Ciliegiolo
Fermentation
Container: stainless steel tanks
Length: 6-7 days
Temperature: no temperature control
Maceration
Technique: delestage
Length: 10 days post-fermentation
Malolactic fermentation: spontaneous
Aging
Container: stainless steel tanks
Length: 10 months
In bottle: 8-10 months



TECHNICAL DATA

Alcohol: 13%
Residual sugar: < 1 g/l
Acidity: 4.8 g/l



FOOD PAIRINGS

Ciliegiolo pairs well with hearty dishes such as pasta with meat ragu or ossobuco. Its fruity profile suits grilled and roasted meats, especially game and burgers. It also pairs well with spicy Asian cuisine and, when slightly chilled, complements cured meats and aged cheeses.



TASTING NOTE

Mature cherry is the first note on the nose, rich, deep, and spicy, with aromas of myrtle and capers. On the palate, it is rich, lively, and juicy, with balanced tannins and a long finish of red berries and dark chocolate.

PRODUCER PROFILE

Estate owned by: KH Wines srl
Winemaker: Maurizio Castelli
Total land under vine: 4 ha
Winery production: 20,000 bts
Region: Tuscany (Italy)

