



CANTINA  
' I VINI DI  
MAREMMA '  
Società Agricola Cooperativa

# Albarese

CILIEGIOLO

DOC MAREMMA TOSCANA



**GRAPE VARIETY:** Ciliegiole 100%

**YIELD PER PLANT:** Max 1,8-2,0 Kg

**GRAPE YIELD - WINE:** 70%

**WINEMAKING:** Mechanical harvesting in the early hours of the morning, soft pressing, maceration / fermentation, in tanks with Ganimede technology at a controlled temperature for 10 days. Racking and racking.

**AGING:** In the cement vat on the fine lees for 4-5 months.

**COLOUR:** Intense ruby red with violet reflections.

**PERFUME:** Intense and persistent with spicy notes of red fruits and spices.

**FLAVOR:** Well structured, soft, dry, balanced elegant, long.

[WWW.IVINIDIMAREMMA.IT](http://WWW.IVINIDIMAREMMA.IT)