



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, fermentation and elevage in concrete tanks at a controlled temperature for 10 days. Racking and racking.

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

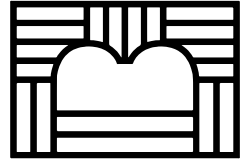
COLOUR: Intense ruby red with violet reflections.

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

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

CANTINA
'I VINI DI
MAREMMA'

Società Agricola Cooperativa



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www.ivinidimaremma.it