



**ALBARESE**

# CILIEGIOLO

DOC MAREMMA TOSCANA

**AREA OF PRODUCTION:** Maremma Hill District.

**GRAPES:** Ciliegiolo

**VINIFICATION:** Fermentation in stainless steel and maceration on the skins at a controlled temperature.

**AGEING:** In French oak barriques and in cement vats, at least three months in the bottle.

**COLOUR:** Lively ruby red.

**AROMA:** Intense, notes of ripe red fruit and references to the Mediterranean scrub.

**TASTE:** Fresh, juicy with an elegant and savory finish.

**SERVING TEMPERATURE:** 16/18°C

**FOOD & WINE:** A whole meal wine that goes well with appetizers of croutons, cold cuts, pasta with meat and vegetable sauces, grilled or stewed red and white meats, fresh and aged pecorino cheeses.

**STORAGE:** In cool, dry places away from light. Perfect to drink immediately, but also in the five years following the harvest.

