



# TRAMONTO DI MAREMMA CILIEGIOLO

TOSCANA IGT

**AREA OF PRODUCTION:** Maremma hill district.

**GRAPES:** Ciliegiolo

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

**AGEING:** Four/six months in cement vats, at least three months in the bottle.

**COLOUR:** Intense ruby red.

**AROMA:** Fruity with a clear hint of cherry and a lively minerality.

**TASTE:** Enveloping, good persistence and well-integrated tannins.

**SERVING TEMPERATURE:** 16/18°C

**FOOD & WINE:** It pairs well with legume soups, wild boar tagliatelle, oven-cooked vegetables, charcuterie, medium-aged pecorino cheeses.

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

