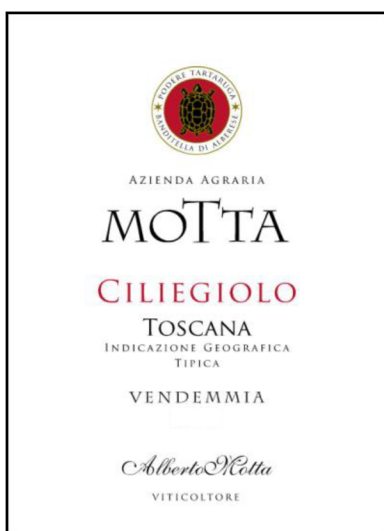


Azienda Agraria MOTTA

CILIEGIOLO – ROSSO DI TOSCANA IGT



VARIETIES 100% Ciliegiolo

AREA Maremma (Tuscany)

SOIL Clay – sandy

GROWING TECHNIQUE Guyot

PLANTING SYSTEM 3m x 1,5

VINEYARD EXPOSURE South-West

OUTPUT PER HA 6.000kg

HARVEST September (by hand)

VINIFICATION 50% criomaceration, 50% traditional fermentation at low temperature

AGING 3 months bottle

ALCOHOL 13,5 % vol

VISUAL ANALYSIS Deep ruby red hue with purple reflections.

OLFACTORY ANALYSIS Even if its aromatic profile is at the beginning wrapped in a peculiar peaty note, it is then completely filled with the most appealing red fruit: strawberry, raspberry and, obviously, cherry...

GUSTATIVE ANALYSIS In the mouth the wine feels soft and juicy, with an acidity that is perfectly balanced with the global structure and an excellent olfactory and gustative harmony, with a bitterish finish.

BEST WITH Due to its evident aromatic character and its structure, the Ciliegiolo Giove matches easily with different sort of dishes, provided they are rich in scents and not excessively fat, as aromatic cold cuts (e.g. finocchiona), pastas with meat sauces, medium old cheeses and stewed red meats.