

GRILLESINO

NACCHERO CILIEGIOLO TOSCANA IGT 2017

<i>denomination</i>	TOSCANA DOC
<i>grapes</i>	100% Ciliegiolo
<i>first vintage produced</i>	2003
<i>soil type</i>	calcareous clay, rich in stone
<i>altitude (mt)</i>	200 asl
<i>training system</i>	cordon spur
<i>vines per hectare</i>	5.700 /h
<i>yeld per hectare</i>	90 q/h
<i>harvest period</i>	second week of September

general information This vine seems to have been imported by some pilgrims on their way back from Santiago de Compostela. It has been cultivated in Maremma for almost 170 years, and here it has found an ideal habitat. It takes its name from its big berries (cherisher) and its intense colour and typical aroma of ripe cherries. Ciliegiolo is popular in Maremma but extremely rare in the rest of Italy; till few years ago this varietal was primarily used as a lesser blending grape with Sangiovese in a few Super Tuscans. Grillesino is one of the very few wineries that vinified it in pureness.

wine making Only the best grapes selected are devoted to this fresh wine that perfectly reflects the characteristics of a vine that grows by the sea. Our Ciliegiolo is made into wine with soft pressing and after fermentation and a long skin maceration (almost 15 days). When the wine has completed the malolactic fermentation - during spring - it has a period of refinement in vats; than is bottled without filtering for better develop its characteristics of freshness, fragrance and its pleasant aroma of cherries and ripe fruit.

aging (months) Stainless steel 6, bottle 2

tasting notes Garnet ruby in colour, pinkish coloured edges and surprisingly clear. It is an intense dark ruby red with a fruity bouquet and a soft elegant lingering and innovative taste with a pleasant impact on the eye and palate.

pairings Perfect with light summer pasta sauces, fresh cuts, and light cheese.

try it with Prosciutto and figs.

serving suggestions This is a young refreshing wine to be served chilled, approx 12°C.
ageing potential 4 years
best before 3 years from bottling date

