



CILIEGIOLO | LIGURIA DI LEVANTE IGT

WINE NAME: Liguria di Levante IGT Ciliegiolo

REGION: Liguria

ALCOHOL CONTENT: 13.5 %

GRAPES: 100% Ciliegiolo

LOCATION OF VINEYARDS: hills above Luni (La Spezia), a 3-ha parcel called 'Vigna Luna'

CULTIVATION SYSTEM: Guyot

VINIFICATION: Grapes are hand-picked towards the end of august. Brief maceration on the skins (3 days) then, after racking, fermentation and aging in stainless steel tanks for 6 months.

ORGANOLEPTIC FEATURES

Lunae's Ciliegiolo is brilliant ruby red in color, resembling the fruit it takes its name from (Ciliegia is italian for 'cherry'). Fragrant notes of red fruits, predominantly cherry, spices and Mediterreanean bush. Soft and fruity on the palate, elegant and smooth, fresh with naturally low-acidity. Very versatile.

COMBINATIONS

Ciliegiolo is a perfect match with cold cuts, pizza, poultry, hearty salads or, when slightly chilled (57-59F), it will accompany seafood dishes beautifully.

SERVING GLASS

Quite large goblets to enhance the aromas.

+829129

UPC: 0836952005097

