



General:	Ciliegiolo and Sangiovese grapes are harmoniously blended to make this smooth and well-rounded wine, which boasts a fresh, fruity finish with distinct hints of white peach and cherry.
Grape varieties:	Ciliegiolo, Sangiovese
Production area:	Magliano in Toscana
Annual production:	7,000
Drinking temperature:	8C - 10C
Alcohol:	13%
Residual sugar:	2.57 g
Acidity:	5.44 g/l
pH-value:	3.19
Suitability for storage:	1 - 2 years
Vegan:	Yes
Eco-auditor & Quality:	IT-BIO-006, EU Bio-Logo, 100% bio, Italian agriculture, Naturland Fair
Vinification:	the grapes are pressed until a light pink must is obtained. After static decanting, the must is fermented in stainless steel at a temperature of 16°C. Ageing on the lees for 6 months in steel tanks and refinement in the bottle for at least 3 months.
Taste:	Fruity, with intense red berry, peach and apricot fragrances. Fresh and smooth on the palate, with a harmonious after taste and mineral finish.
Pairings:	It goes with aperitifs, vegetable and fish dishes, shellfish and white meats.
Content:	0,75 l
Barcode:	 *8018759001829*