



CAPOCCIA

CILIEGIOLO

MAREMMA TOSCANA D.O.C.



Grapes: mostly Ciliegiole

Training system: guyot

Vine density: 3500 / 4500 plants per hectare

Type of soil: rich of silt

Altitude: between 100 and 300 mt above sea level

Age of vines: 10-15 years

Harvest period: mid September

Fermentation: once the perfect phenolic maturity is reached, the grapes are harvested and preserved with carbonic snow. Hot maceration (35°C) for 12 hours with following fermentation at controlled temperature (max 27°C). Drawing off after 4 days of fermentation on the skins. Refining on fine lees until the malolactic fermentation is completed in November.

Ageing: in stainless steel tanks for 3 months on fine lees.

Refining: in bottle for at least 3 months.

Ageing potential: good when young, it lets its light shine within 2 years after the vintage.

Description: luminous ruby red. On the nose it bestows pleasant fruity scents of cherries and fruits of the forest together with flowery hints. On the palate it is dry, fruity, enjoyable and balanced with elegant tannins and a long fruity finish.

Food pairing: with rich pasta dishes with meat based sauces and red meat.

Serving temperature: 16 - 18°C

Recommended glass: a large Bordeaux-style glass.

