



POGGIOCURZIO

MAREMMA TOSCANA

denominazione di origine controllata

CILIEGIOLO

This varietal's name is indicative of the aspect of its grape: round and seductive like a beautiful cherry. The cilieggiolo is a local variety from Maremma brought here by the pilgrims returning from Santiago de Compostela. The farmers of the inner part of this southern area of Tuscany would preserve the "poggi", or smaller and better-exposed hills, taking care of the vine and its fruit in a simple and natural way. These references have inspired the **POGGIOCURZIO**, a modern wine with ancient roots: fruity, clean and juicy just like a cherry.

Vineyard : POGGIO

Vine: 100% Cilieggiolo

Year planted: 2006

Layout: 1.80 x 0.80 meters

Plant density: 6,944 vines per hectare

Soil: loamy with deposits of limestone

Direction facing: south

Altitude: 200 meters a.s.l

Training system: guyot

Vineyard Technique: certified Organic

Weeding: mechanical

Fertilizer: organic (composted manure), mixed seeding (leguminous, gram) as cover crop

Yield: 900 gr. equal to a yield of 50 qt./ha

Date harvested: end of August according with the season

Wine Cellar

Harvested: clusters selected from the vine and picked by hand with crates of 18 kg

Selection: after destemming, grapes chosen from the selection table

Pressing: none

Vat loading: chute conveyor without the use of pumps

Winemaking: French/Slavonian oak vats (30 Hl.)

Fermentation: spontaneous

Yeast: indigenous

Maceration: for 15/18 days with manual punching down and pump overs

Ageing: 12 months in French/Slavonian oak barrels (30Hl.)

Refinement: for 6 months in bottle

Alcohol: 13.5% depending on the vintage

Wine

Color: deep ruby red with a ruby rim.

Aroma: Intense aroma of vanilla and red fruits with characteristic notes of this Varietal.

Taste: Well balanced and rounded with pleasant acidity. Cherries preserved in alcohol.

Food pairing: Captivating flavor with every dish, in particular with: spaghetti topped with basil and tomato sauce, white meats, fried eggs, goat cheese, red meat fish.

Lifespan: More than 5 years. Medium ageing potential. To be enjoyed for its characteristic freshness.

SIMONA CECCHERINI