



## 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