



SILIO Toscana IGT



Grapes:

100% Ciliegiolo

Vineyards:

Grapes come from vineyards that are from 10 to 15 years of age. The land is located 200 m above sea level and 10 km from the coast in the southern part of the Grosseto province, in the inland parts Maremma. The soil is predominantly clayey and stony and is characterized by sharp temperature variations between day and night.

System:

Espalier with spurred cordon with 3300 vines per hectare.

Grape Harvest:

Grapes are harvested on mid-September .

Vinification:

Fermentation in stainless steel vats at a controlled temperature of 28° C. Maceration on the grape skins for about 15 days and after that refining for the 30% in tonneaux and for the 70% in stainless steel for about 10 months.

Wine:

Ruby red coloured, bright and medium-bodied. This wine has elegant and intense aromas that are typical of the grape variety. Pleasant floral notes can be perceived, among which violet; as well as fruit notes like cherry that imparts to it a pleasant and fine fragrance. It is dry and fresh on the palate, with firm acidity.

A wine will balanced tannin content and a well balanced structure on the whole. It delivers long-lasting flavours and is pleasant to drink.