

Antonio Camillo Ciliegiolo Little Cherry

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Italy - Toscana - Toscana IGT

fresh and fragrant wine, for the whole meal. Typical sensations of marasca cherry and plum smells; in the mouth juicy and pleasant, with rough tannins that help keep the wine fresh.

Specifications

Appellation	Toscana IGT
Wine Type	Red
Varietals	100% Ciliegiolo
Age of Vines	Average 60 years
Agricultural Practices	Organic
Soil type	medium consistency red clay
Vinification	No irrigation. The harvest is by hand, without sorting table upon arrival, we made the selection during the harvest. The grapes go to the tank destemmed. 15 days of maceration at a controlled temperature of 26°C, spontaneous fermentation, ml fermentation. pump over during the maceration. one racking every 40 days, 3 racking in total during the aging. Aging in cement tanks, 2 months aging in bottle.
Production	1,600 (9-liter cases)
Pairings	Excellent with pecorino cheese, tagliatelle with wild boar or hare, ossobuco or stew stewed, fried.

