

Antonio Camillo Ciliegiolo Vallerana Alta

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Italy - Toscana - Toscana IGT

The name comes from the address where the historic and unique vineyard is located, from which we harvest the grapes for this wine

Deep ruby red. Floral, with herbal and spicy notes. Smooth, elegant tannins; a long, graceful and refreshing finish.

RS: TA: 5.5 g/L

Specifications

Appellation	Toscana IGT
Wine Type	Red
Varietals	100% Ciliegiolo
Age of Vines	Average 70 years
Agricultural Practices	Organic
Soil type	red Clay soil, covered with a layer of red pebbles
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. 30 days of maceration at a controlled temperature of 28°C, spontaneous fermentation, ml fermentation. Punch down and pump over during the maceration. one racking every 5 months, 3 racking in total during the aging. Aging in a 20 hl oak barrel. 5 months aging in bottle.
Production	300 (9-liter cases)
Pairings	cod in various versions, roast lamb, sautéed vegetables, grilled Maremma steak.

