

CONTE DI CASTIGNANO

## TOSCANA IGT - CILIEGIOLO 2023

### Name and appellation:

Toscana IGT Ciliegiole - Conte di Castignano

### Grape varieties:

100% Ciliegiole.

**Geographical origin:** our vineyards are located in the heart of Maremma. The innermost position mitigates the summer heat, ensuring a cool microclimate even during the hottest periods. The soils, predominantly sandy-clayey, provide an ideal environment for growing Ciliegiole, and ensure the production of very aromatic and elegant wines.

**Training system:** spurred cordon.

**Planted:** 2014.

**Density:** 6.000 vines per hectare.

**Yield:** 1.5 kg per vine.

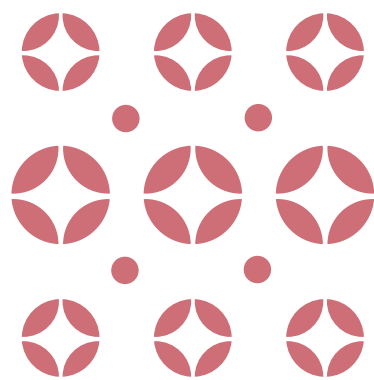
**Harvest:** manual, with scrupulous selection of the clusters.

**Vinification:** the destemmed grapes are crushed with light breaking of the berries. The must is chilled in stainless steel tanks at 8° - 10° C for 1 or 2 days, then fermentation starts. Maceration lasts up to 7/10 days.

**Refinement:** 6 months in stainless steel. The bottled wine ages for at least another 3 months.

**Tasting notes:** ruby-red, fresh, and fragrant. The nose displays an elegant bouquet rich in floral and fruity notes, especially marasca cherry and prune. The mouthfeel is soft and well-balanced, with round tannins and a persistent finish.

**Suggested pairings:** ideal with meat dishes, especially red meat roasts, game, and braised meat. Also excellent with cured meats and seasoned cheese.



**Aging capacity:**  
5 years



**Serving temperature:**  
16°C in summer, 18°C in winter.



Red



750 ml



12,5 %