



TENUTA
AQUILAIA

*Good omens and good habits
in the etruscan land*

AUSPICI LINE

CILIEGIOLO
MAREMMA TOSCANA D.O.C.

75 ml Bourgogne Bottle

GRAPE VARIETIES: 100% Ciliegolo



REGION: Tuscany

WINE MAKING: Grapes are harvested by hand and fermented at a controlled temperature of 26°C with 15 days of skin maceration. Malolactic fermentation takes place immediately after the primary alcoholic fermentation

AGING: in stainless steel tanks for 8 months

ALCOHOL CONTENT: 14%

STORAGE: At cellar temperature (15-18°C)

SERVING TEMPERATURE: 18-20°C

FOOD PAIRINGS: Pappardelle with hare sauce, Maremma ravioli with "Cinta Senese" meat sauce, stewed game

NOTES: *Marasca cherry, sour cherry, black cherry... You can find every shade of cherry in the bouquet of this perfectly balanced and harmonic red wine. A modern expression of an ancient tradition. The Etruscan people began cultivating Ciliegolo grapes more than 2000 years ago, today this variety is highly appreciated for the aromatic intensity and the roundness of its wines.*