



BELGVARDO

## BELGVARDO CILIEGIOLO 2023

Autochthonous and historically present in Maremma, the Ciliegiole grape has recently started to be trendy again. Its name comes from the color of the berry and from one of its primary flavours, that reminds the cherry

<b>Appellation:</b>	Ciliegiole Maremma Toscana DOC
<b>Winery:</b>	Belguardo
<b>Winery location:</b>	Montebottigli - municipality of Grosseto
<b>Grape varieties:</b>	100% Ciliegiole
<b>Alcohol:</b>	13,90% vol.
<b>Total acidity:</b>	6,60‰
<b>Vineyards location:</b>	100 m.a.s.l.; W exposure
<b>Soil:</b>	Sandy with medium texture and many pebbles coming from sandstones disintegration
<b>Vineyards age:</b>	15 years
<b>Training system:</b>	Guyot
<b>Nr. of vines per hectare:</b>	5,500
<b>Harvest:</b>	Hand picked from September 11th
<b>Fermentation temperature:</b>	26° C
<b>Period of maceration:</b>	12 days in concrete tanks
<b>Bottling:</b>	April 2024
<b>Available on the market:</b>	May 2024
<b>Production:</b>	3,400 bottles
<b>Formats:</b>	750 ml
<b>Cases:</b>	6 bottles cardboard box
<b>First vintage:</b>	2023
<b>Key descriptors:</b>	Intense and immediate, marasca cherry and Mediterranean scrub notes, full and enveloping

