



# CAPOCCIA CILIEGILO MAREMMA TOSCANA D.O.C.

<b>Grapes:</b>	Ciliegiolo 85%, Alicante 15%
<b>Training system:</b>	guyot
<b>Vine density:</b>	3500 / 4500 plants / hectare
<b>Type of soil:</b>	rich of silt
<b>Altitude:</b>	variable between 100 to 300 mt above sea level
<b>Age of vines:</b>	10-15 years
<b>Harvest period:</b>	mid September
<b>Fermentation:</b>	once the perfect phenolic maturity is reached, grapes are harvested and preserved with carbonic snow. Hot maceration (35°C) for 12 hours with following fermentation at controlled temperature (max 27°C). Drawing off after 4 days of fermentation on the skins. Refining on fine lees until the malolactic fermentation is completed in November.
<b>Aging:</b>	in stainless steel tanks for 3 months on fine lees.
<b>Refining:</b>	in bottle for at least 3 months.
<b>Aging potential:</b>	good when young, it lets its light shine within 2 years after the vintage.
<b>Description:</b>	luminous ruby red. On the nose it bestows pleasant fruity scents of cherries and fruits of the forest together with flowery hints. On the palate it is dry, fruity, enjoyable and rightly balanced with elegant tannins and a long fruity finish.
<b>Food pairing:</b>	with rich pasta dishes with meat based sauces and red meat main dishes.
<b>Serving temperature:</b>	16°C
<b>Recommended glass:</b>	a large Bordeaux-style glass.

