

Mantellassi

MANTELLASSI

VITICOLTORI DAL 1960



Maestrale Ciliegiole Maremma Rosso Toscana DOC

REGION

Magliano in Toscana

VARIETY

GRAPES 100% Ciliegiole

VINIFICATION: Traditional red wine vinification in stainless steel tanks

AGING AND FINISHING: In stainless steel tanks, followed by a few months of bottle aging

VINEYARD: Hillside with calcareous volcanic tufa soil. Grape yield: 8,000 kg per hectare

TASTING NOTES

Ciliegiole is one of the most typical grapes of Maremma Toscana. Its name is due to the notes of cherry ("ciliegia" in Italian) that we can feel in its nice bouquet. Its taste is smooth and its color strong and bright.

FOOD PAIRINGS

Fresh and pleasant with a full body you can match this wine with any dish of the traditional Tuscan cuisine.