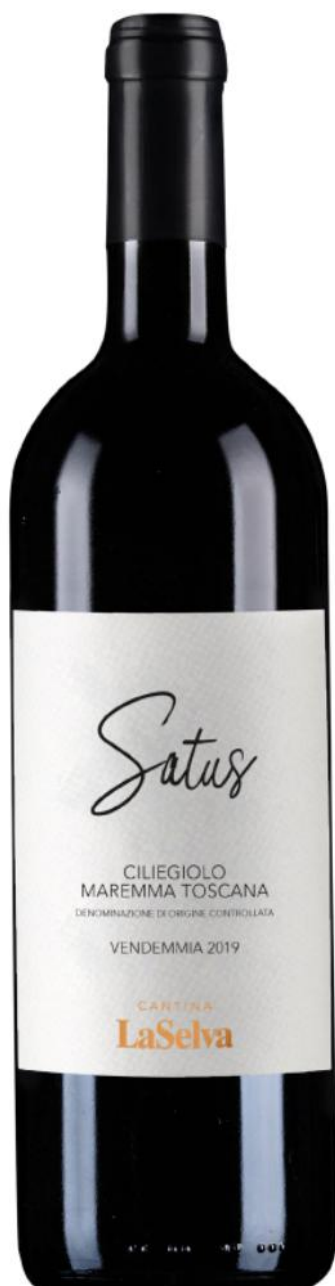


## SATUS, CILIEGIOLO MAREMMA TOSCANA DOC 2019 0,75L



<b>General:</b>	From the Latin sts: fig. generation, origin, birth. Ciliegiole is among our historical labels, it has been with us since the start of this adventure and, just like us, is a son of these land. Vinified in purity. Intense, elegant structure with fresh notes of ripe red fruits, finished with a light spicy nuance.
<b>Grape varieties:</b>	100% Ciliegiole
<b>Production area:</b>	Magliano in Toscana
<b>Annual production:</b>	2,000
<b>Drinking temperature:</b>	16C - 18C
<b>Alcohol:</b>	13.5%
<b>Residual sugar:</b>	0.56 g
<b>Acidity:</b>	5.45 g/l
<b>pH-value:</b>	
<b>Suitability for storage:</b>	10 years
<b>Vegan:</b>	Yes
<b>Eco-auditor &amp; Quality:</b>	IT-BIO-006, EU Bio-Logo, 100% bio, Italian agriculture, EU Bio Regulation
<b>Vinification:</b>	The grapes are harvested during the coolest hours of the day, and are fermented in small steel tanks at a temperature of 26 degrees, with light daily pumping over the dregs for about three weeks. The wine is then left to age for 8 months in second and third passage French oak tonneau and barriques. Subsequently the wine is bottled and rests in the cellar for at least 6 months before being put on the market.
<b>Taste:</b>	Fresh notes of berries and cherries, elegantly finished with a hint of spiciness. It has a fine and sweet tannic structure, with excellent persistence on the palate.
<b>Pairings:</b>	It goes with game, aged cheeses and Tuscan appetisers.

**Content:**

0,75 l

**Barcode:**



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