

# CERAGIOLO

First in fragrance and in taste, a deep  
Red persistent wine.

Our organic farm is daily kissed by  
the ancient sun of Tuscany, the  
wind of the Etruscan coast feeds  
our grapes to give you this  
authentic wine produced by a  
careful selection of the best  
grapes obtained from the original  
clone of "Sangiovese" and  
"Colombano" variety.



With 26 hectares of vineyards,  
cultivated since immemorial time,  
in accordance with ancient maps,  
Fattoria S. Lucia yields 5 types of  
high quality wine, using only biolo-  
gical techniques. Our aim is to  
continue the great wine tradition  
of our area, trying to further also  
new techniques.

the high quality of our wine is  
locally recognized and recently  
attested in wine guides and  
catalogues.



**Name:** *Ceragiolo*

**Grape Variety:**  
*Ciliegiolo 100%*



**Wine Description:**  
*Produced from a rigorous of a  
mature clone of "ciliegiolo"  
(cherry) variety. Low strain  
production.*

**Colour:** *Red rubin colour near  
to the carnet*

**Vinification and Refinement**

*20 days fermentation in stain-  
less steel tanks, 12 months  
maturation in French tonne-  
aux followed for 12 months  
in the bottle.*

**Tasting Notes**

*Strong flavour, dry and velvet,  
quite tannic.  
Alcohol contenent 13%*

**Food Pairings**

*The Ceragiolo Toscana IGT  
goes well with red meat first  
courses.*

## CILIEGIOLO IGT

Indicazione Geografica Tipica

MADE WITH ORGANICALLY GROWN GRAPES

RED WINE - PRODUCT OF ITALY

TOSCANA



Fattoria  
**SANTALUCIA**

Produced by  
Società Agricola Fattoria Santa Lucia s.s.a.  
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[www.fattoriasantalucia.it](http://www.fattoriasantalucia.it)