

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

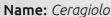
Our organic farm is daily kissed by the ancient sun of Tuscany, the wind of the Etruscan coast feeds our grapes to give you this authentic wine produced by a careful selection of the best grapes obtained from the original "Sangiovese" and clone of "Colombano" variety.



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 biological 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.





Grape Variety:



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 stainless steel tanks, 12 months maturation in French tonneaux followed for 12 months in the bottle.

## **Tasting Notes**

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

## **Food Pairings**

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



Produced by Società Agricola Fattoria Santa Lucia s.s.a. Via di San Gervasio, 4 - Pontedera - Italia www.fattoriasantalucia.it

САЛ

Ciliegiolo 100%





Indicazione Geografica Tipica MADE WITH ORGANICALLY GROWN GRAPES RED WINE - PRODUCT OF ITALY TOSCANA