



TERRE D'AQUESIA
VIGNA & CANTINA



Ciliegiolo

Lazio IGT Ciliegiolo 2022

Bright ruby red, slim body and light tannins. It reveals notes of rose, wild strawberries and blueberry. In the mouth it is pleasantly fresh

Grape

Ciliegiolo 100 %

Type of soil

Volcanic soil characterized by fine grain size, rich in mineral substances such as potassium, phosphorus, sulphur, calcium, sodium and magnesium

Yield

70 t/Ha

Fermentation

Steel at controlled temperature

Ageing

10 months in steel

Alcohol

13,0 % abv.

Pairings

Cured meats and semi-cured cheeses. At lower temperature (12°C-14°C) tuna, swordfish and savoury fish soups

Serving temperature

12 °- 16 °C



TERRE D'AQUESIA

Società Agricola Adduci Vitivinicola S.S.

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