



**TERRE D'AQUESIA**  
VIGNA & CANTINA



## **Ciliegiole**

**Lazio IGT Ciliegiole 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**

*Ciliegiole 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*



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#### **Società Agricola Adduci Vitivinicola S.S.**

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