Tenuta Aquilaia Ciliegiolo, Maremma Toscana DOC 2022

IUG0312022

Tenuta Aquilaia

— Toscana, Italy

Ciliegiolo means 'little cherry' in Italian. Native to Tuscany, it's believed to have been grown in Maremma, in the south of the region, since Etruscan times. True to its name, it produces wines with juicy, ripe black cherry characters.

2021 Vintage

Decanter World Wine Awards Bronze 2023

2022 Vintage

JamesSuckling.com EXTERNAL 2024

Production

The Ciliegiolo vines are cultivated on the Tenuta Aquilaia estate. They are hand-harvested, then fermented at a controlled temperature (26° C) with maceration on skins for 15 days. Malolactic fermentation immediately follows alcoholic fermentation. The wine is then refined in stainless steel for 8 months.

Tasting note

Appealing ripe black cherry aromas, warm and spicy with a hint of black pepper. The palate has rounded blackberry and plum fruit backed by supple tannins. A generous, richly flavoured and mellow wine with a fresh, lightly savoury finish.

Food Match

Tortelli Maremmani (large ravioli), perhaps served with Cinta Senese (pork) ragu.

ABV:
14.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
Maremma Toscana DOC

Winemaker:
Daniele Prosperi

Grape Varieties:
Ciliegiolo 100%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
8006600400044