



## 100% CILIEGIOLO

PRODUCED WITH GRAPES  
GROWN USING  
ORGANIC FARMING  
RED WINE  
ITALIAN PRODUCT  
**TOSCANA  
ITALIA**



## CERAGIOLO

### *The quintessence of Ciliegiolo grapes*

A historic label that has made Fattoria Santa Lucia known as one of the few companies in Italy to dare while remaining faithful to its tradition.

Usually, Ciliegiolo grapes are used by many as a blend for other wines, while Ceragiolo (whose name recalls the fruit) is proposed in purity. Fermented in stainless steel vats with controlled temperature, it is then matured in barriques for 12 months and aged for another 12 months in the bottle. This long wait is rewarded with an extraordinary wine and unmistakable flavor. It is recommended to decant it 30 minutes before serving.



#### **Classification:**

IGT (Indicazione Geografica Tipica)

#### **Grape Variety:**

100% Organic Ciliegiolo

#### **Color:**

Intense ruby red with carmine reflections

#### **Vinification and Aging:**

Fermented in refrigerated stainless steel tanks for 20 days, aged for 12 months in French barrels, and an additional 6 months in the bottle

#### **Tasting Notes:**

Decisive and full-bodied flavor with a pleasant dry note and a fairly tannic structure that gives depth and persistence on the palate. Alcohol: 13% Vol.

#### **Pairing Notes:**

Perfect for robust dishes such as black truffle tagliolini, porcini mushroom risotto, herb-flavored beef, and aged cheeses like pecorino and taleggio.



• FATTORIA •  
**SANTA  
LUCIA**

Produced and bottled by Società Agricola  
Fattoria Santa Lucia s.s.a. - Pontedera Toscana Italia

*The harmony of the landscapes, composed over centuries by the orderly work of man*