



80% CILIEGIOLO  
20% SANGIOVESE

PRODUCED WITH GRAPES  
GROWN USING  
ORGANIC FARMING  
RED WINE  
ITALIAN PRODUCT  
TUSCANY  
ITALY



## CHERUBINO

### *The Excellence of Fattoria Santa Lucia*

Since its inception, Cherubino has stood out, as intended by the owners, as a high-end wine of absolute quality, the ultimate expression of the potential of the location and the estate. The latest label to be born from the vineyards of Fattoria Santa Lucia, Cherubino was presented to the public in 2014 during the night of San Giovanni on June 24th.

It is the result of a blend of Sangiovese, Canaiolo, and Ciliegiolo, and a refined viticulture process followed by meticulous aging in tonneau for 14 months. Cherubino aims to recall the sea breezes that reach and refresh our vineyards on summer evenings: on the nose, it is extremely elegant and reminiscent of the wines from the Etruscan coast. It is recommended to decant it 30 minutes before serving.



#### **Classification:**

IGT (Indicazione Geografica Tipica)

#### **Grape Variety:**

60% Organic Sangiovese  
20% Organic Canaiolo  
20% Organic Ciliegiolo

#### **Color:**

Bright, lively, and intense ruby red, distinguished by its luminosity and depth in the glass.

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

Fermentato in vasche di acciaio inox per 20 giorni (24°-26° gradi). Affinato per 14 mesi in botti francesi e 6 mesi in bottiglia

#### **Tasting Notes:**

The aroma is characterized by a slight leather and tobacco flavor enriched with a hint of blackberries. Soft taste with good structure, balanced and persistent. Alcohol: 14% Vol.

#### **Pairing Notes:**

It pairs perfectly with red meats, cured meats, cold-cooked meats, red sauce, and white meats.



• 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*