



BELGVARDO

BELGVARDO CILIEGIOLO 2024

Autochthonous and historically present in Maremma, the Ciliegiole grape has recently started to be trendy again. Its name comes from the color of the berry and from one of its primary flavours, that reminds the cherry

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| Appellation: | Ciliegiole Maremma Toscana DOC |
| Winery: | Belguardo |
| Winery location: | Montebottigli - municipality of Grosseto |
| Grape varieties: | 100% Ciliegiole |
| Alcohol: | 11,67% vol. |
| Total acidity: | 5,80‰ |
| Vineyards location: | 100 m.a.s.l.; W exposure |
| Soil: | Sandy with medium texture and many pebbles coming from sandstones disintegration |
| Vineyards age: | 16 years |
| Training system: | Guyot |
| Nr. of vines per hectare: | 5,500 |
| Harvest: | Hand picked from August 24th |
| Fermentation temperature: | 26° C |
| Period of maceration: | 12 days in concrete tanks |
| Bottling: | March 2025 |
| Available on the market: | April 2025 |
| Production: | 15,000 bottles |
| Formats: | 750 ml |
| Cases: | 6 bottles cardboard box |
| First vintage: | 2023 |
| Key descriptors: | Intense and immediate, marasca cherry and Mediterranean scrub notes, full and enveloping |

