

CASTELLUCCIO

AZIENDA AGRICOLA

Ronco dei Ciliegi



From Sangiovese grapes with spare cluster and small berry, grown at m. 350 (ft. 1.050) in the same name vineyard, it was created in the '70s.

It's steel fermented, then aged 12 months in 350 liters barrels. Deep ruby red leaning to GRANATO in color, long, rich and spicy to the palate, with flavours of cherry and juniper. It goes well with roasted red meat and game.

Grapes Sangiovese

Vineyard of origin Ronco dei Ciliegi

Ground marly with loam texture

Yield / hectar between 4500 and 5000 Kgs of grapes

Fermentation in stainless steel tanks

Aging in 350 litre barrels for 12 months (15°C)

Refinement 8 months in bottle (17°)

Best served with roasted red meats, noble poultry and game; important meat based regional cuisine dishes.

Serving temperature 16-18°C

Organoleptic characteristics

Color intense ruby red, with garnet tendencies

Bouquet wide, rich and spicy, with hints of cherries and juniper

Taste full, extremely harmonic and velvety, with the acidity well balanced with the tannins; the oak component is well proportioned to the wine's fruit.