



LaSELVA Ciliegolo

REGION/ ORIGIN	Tuscany Maremma D.O.C.	WINEMAKER	Giulio Serafinelli
VINTAGE	2017	WINERY ESTABLISHED	1980
VARIETALS	100% Ciliegolo	VINEYARD(S)	LaSelva vineyard
ALCOHOL	14%	AGE OF VINEYARD(S)	65-70 years old (1945/1950)
FERMENTATION	Stainless steel Indigenous yeasts	SOIL TYPE	Galestro, Alberese Jurassic period
AGING	8 months	ELEVATION	0-20 meters
BARREL TYPE/ YEARS IN USE	225L French Allier 1 st & 2 nd year	FARMING METHODS	Organic certified
FILTER/FINING	Light single filtering Bentonite	HARVEST DATE	Mid-September
TOTAL SULFUR RS	54 mg/l .23 g/l	BOTTLES PRODUCED	1,700 bottles

***LaSelva has practiced organic farming since the beginning in 1980
Because it makes better wine, not because it's fashionable***

LaSelva sits within the Maremma D.O.C. in the southern portion of Tuscany in a small town called Magliano, producing their phenomenal wines in an underground cellar built in 2000. Having started farming and vinifying in 1980 as a certified organic estate, LaSelva may arguably be the very first organic property with a certificate in all of Italy. Since the beginning, their extreme commitment to producing clean wines of integrity by keeping balance between the grapes and the environment they are raised in, is inspiring and authentic. There are four vineyards that the estate owns and farms, and their wide bottlings of various native and international varietals reaches to an annual production of about 180,000 bottles. Natural fermentation for their red wines, as well as neutral oak, and extremely low sulfur additions (if any), are a few practices LaSelva employs in order to give the greatest expression that they can in their fruit. This winery offers exceptional value in all that they do, and the personality within each wine is evident and extraordinary.

'Thanks to our commitment, to our love for nature and its balanced ecology, through painstaking attention to the vines and to their soils, our grapes are able to yield great wines.'

The 2017 Ciliegolo is a single varietal wine from a grape that is almost always blended into the other wines of Tuscany, as it has a beautiful uplifting fruit that accompanies other grapes well. Ciliegolo means 'cherry,' and follows this translation extremely well as it yields different tones of this wonderful fruit. The grapes came into the cellar from the estates eponymously named 70-year-old vineyard, and went through a natural fermentation in small stainless steel tanks. After fermentation, the wine rested for 8 months in new and once used French Barrique, saw a light filtration before bottling, and then laid in bottle for another 6 months before its release. The result is incredible and unique. Very few single varietal Ciliegolos have ever been made, yet the incredible texture and depth of flavor from this wine raises the question of why it is not done more often. Crisp yet deep notes of ripe red fruits, including cherry obviously, shoot forth from the nose and also layer onto the pallet next to a slight spicy character, as well a chewy and complex tannic structure.