

## LaSelva Ciliegiole

(Maremma DOC)

Ciliegiole



MAREMMA TOSCANA  
INDICAZIONE GEOGRAFICA TIPICA



LaSelva

LaSelva's Ciliegiole (meaning 'cherry') 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. Natural fermentation in French oak barrels is where the wine then rested for 8 months, saw a light filtration, and laid in bottle for another 6 months before its release. The result is incredible and unique. 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.

*Bon Vivant*

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