

Tenuta Santa Lucia

Ciliegiolo Organic 2019



RED STILL WINE



ITALY



TUSCANY



ORGANIC



SUITABLE
FOR VEGANS

TASTING NOTE

Tuscan red, light and fruity, a cascade of cherry and raspberry on the tongue plus a whiff of herbs on the nose.

VITICULTURE

This wine is a beautiful blend of Sangiovese and Ciliegiolo grapes grown in the low-yielding organic vineyard of the Tenuta Santa Lucia on coastal Tuscany, near Pisa.

VINIFICATION

This wine is fermented for 10 days in stainless steel tanks and further settled for 4 months before being bottled.

FOOD MATCHING

Tuscan bean soup and crusty bread dipped in olive oil.

SIZE	75cl
VINTAGE	2019
ABV	13.5%
GRAPE VARIETIES	Ciliegiolo (100%)
CLOSURE	Diam
SKU CODE	G7116119
EXPRESSION	Red, Medium-Bodied and Elegant
COUNTRY	Italy
REGION	Tuscany
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Diam
TOTAL ACIDITY	5.5g/l Tartaric
RESIDUAL SUGAR	3.5g/l
SKU	G7116119