



**Appellation:** TOSCANA CILIEGIOLO IGT  
**Zone:** Poggi del Sasso, Cinigiano (province of Grosseto)

**Cru:** n/a

**Vineyard extension (hectares):** 6.5

**Blend:** 100% Ciliegiole

**Vineyard age (year of planting):** Ciliegiole 2009,1966

**Soil Type:** sandstone

**Exposure:** n/a

**Altitude:** 340 meters above sea level

**Colour:** ruby red

**Nose:** Rich with spicy notes, black pepper notes with slight notes of raisins

**Flavour:** Full in the mouth, well balanced, very intense and spicy, sweet cherry notes

**Serving temperature (°C):** 16-18

**Match with:** Red and white meat, game, fresh and seasoned cheese

**Average no. bottles/year:** 20,000

**Alcohol %:** n/a

**Grape yield per hectare tons:** 8

**Notes:** Vineyard density: 5,000 vines/hectare.

**Vinification and ageing:** Harvest by hand. Spontaneous alcoholic fermentation in steel tanks with temperature control at 27 degrees Celsius for 15 days. Malolactic fermentation in oak. The wine matures in oak casks of a capacity of 22 hectolitres for 6 months. Finishing in the bottle for 3 months.

**Awards:** n/a

### **Estate History**

After many years working in the family business, Marco decided to establish his own estate in 2010 and to develop a project to value the indigenous grape varieties of the area. The azienda is in the heart of Tuscan Maremma on the slopes of Monte Amiata near the medieval town of Cinigiano, and between Montalcino (the estates are just 15 kilometers from Montalcino) and Scansano. The vineyards are all within the Montecucco DOC. The hills of Poggi del Sasso, where the vineyards stand, have a particularly favourable microclimate for viticulture, due to the altitude (400 meters above sea level) and to the sea breezes (the coast is just 25 kilometres away), due to the concentrated sun on the top of these hills and due to the composition of the soil. In fact this area is ideal for organic farming, as there are very few problems with disease and pests. The vineyards extend for 7 hectares. The grape varieties planted are mainly Ciliegiole together with a small quantity of Sangiovese and of Vermentino. The age of the vines is from 7 to 50 years. The exposure is south/east. The composition of the soil is sandstone. The clones of Ciliegiole, Sangiovese and Vermentino have been selected in the old vineyards of the Salustri Leonardo estate (Leonardo is Marco's father) with the collaboration of the University of Pisa and have been classified, by the University, as "Salustri biotypes". The estate is certified organic since 2012. Marco utilises the modern and well equipped cellar of his father's neighbouring estate. The main wine, an IGT/proprietary wine called "L'Ideale", is exclusively made with Ciliegiole. The total annual production is at present 25,000 bottles/year, but Marco would like to increase it to 40,000 bottles/year.

