



CAVA SPILIADIS COLLECTION

TECH SHEET

Winery: Alberto Motta

Brand name: Ciliegiole

Vintage: 2020

PDO/PGI/TO: DOC Maremma Toscana

Grape variety(-ies): 100% Ciliegiole

Date bottled: January, 2021

Winemaking Regiment: Destemming and partial rupturing of the grapes. Steel and concrete for 2 weeks.

Other notes for winemaking: Indigenous yeast

Viticultural methods: Organic

Vegan: Yes

Yields: 70hl/ha; 4000 vines/ha

Trellising system: Guyot

Elevation: 50 meters

Soil: Sandy

Miscellaneous information: Parent of Sangiovese that is softer. Ciliegiole comes from the word for small cherry.

Flavor of the wine: Deep ruby with purple reflections. Red fruits (strawberry, raspberry and cherry) with soft tannins and brilliant acidity.

Food/wine pairing: Finocchiona, pasta with meat sauces and medium-old cheeses