



Ciliegiolo

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Ciliegiolo is our red of the sea, our fine, narrow red line between the purity of the marble and the fluidity of the water. Equipped with good alcohol content and a generous dose of freshness, thanks to its harmonic acidity and non-aggressive tannin.

Denomination: Liguria di Levante I.G.T. Ciliegiolo

Grapes: Ciliegiolo

Alcohol content: 12,5 % vol.

Territory: The only vineyard parcel on the plain of Luni

Vinification: 3 days of maceration on the skins, after racking, fermentation and aging in steel



Method of production

This wine comes from the vinification of 100% Ciliegiolo grapes. The grapes come from "Vigna Luna": a vineyard parcel of about three hectares, set in a unique context for the microclimate and beauty of the area. The plants of this vineyard, nestled between the Ligurian Sea and the Apuan Alps (distance from the sea: 3 km, distance from the Apuan mountains: 15 km), surround and protect the remains of the ancient city of Luni and its Roman amphitheater. The loose, sandy soil and the warm breezy climate in the vineyard are elements in nature that collaborate with a simple vinification in steel, a short period of maceration on the skins in the cellar, and lead to a red wine with a natural pleasantness and freshness.



Tasting

Medium intensity ruby red. Well defined fruity notes of cherry, blueberry and raspberry are accompanied by floral and balsamic scents. Black pepper completes the profile. Rounded mouthfeel thanks to sweet, ripe and silky tannins. Acidity and sapidity pleasantly balance the structure. Juicy finish with medium to long persistence.



Cantine Lunae: Via Bozzi, 63 – 19034 - Luni, La Spezia