



Bravo Wine Imports

TOSCANA – *Tenuta S. Maria Coeli Aula* **Coeli Aula Cilieggiolo Cerasus IGT Organic**



Classification: IGT

Area of production: Montespertoli (Firenze)

Grapes: Cilieggiolo

Alcohol: 14%vol

Color: Deep ruby red color, with a purple rim given by the richness in the free anthocyanins.

Bouquet: The smell is very intense, with vinous, cherry and rose aromas.

Taste: The taste is balanced between the acid and tannic components, with an excellent, full-bodied structure and an enveloping finish.

Vinification And Aging: The grapes are softly de-stemmed and transferred into temperature-controlled steel tanks during the alcoholic fermentation, without the use of selected yeasts. The alcoholic fermentation lasts for 12-15 days at a temperature between 24°- 26°C, during which the Remontage and Delestage techniques are performed. This guarantees the extraction of noble substances from the peel. At the end of the malolactic fermentation, the wine continues the aging period for about 6 months in a cement tank with slight micro-oxygenation using the Batonnage (lees stirring) technique. Then, it is bottled and aged for another 3 months.

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