CERIDA

D.O.C. TUSCAN MAREMMA SANGIOVESE

Alcohol 13%/14% - Total Acidity 5.5 g / l - Dry Extract 28 g / l

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Production Area

Tuscan Maremma
Fattoria il Casalone. Orbetello Scalo, Grosseto.

Vineyard and Surface Plots

The farm has an extension of 300 hectares of land of which 20 has dedicated to a high quality wine production.
Of these 20 hectares, 8 are dedicated to Vermentino grapes and the remaining 12 hectares are cultivated with Sangiovese, Cabernet Franc, Cabernet Sauvignon, Petit Verdot and Viognier.

Type of Land and Exposure

Loamy and sandy soils with a loam-clay texture rich in skeleton and excellent drainage.
The vines have a south-southwest exposure at an altitude of 50 m.

Training system and plant density

The vines have a planting spacing of 2.20 x 0.80 meters and a high density of 5,680 vines per hectare. The training system is by means of a cordon rammed with 4 fruiting buds per plant.

Grapes and Vineyard

100% Sangiovese.
Yield 70-80 quintals per hectare.
Manual harvest. Harvest period mid September.

Vinification

Fermentation and maturation in steel at controlled temperature.
3 months of aging follow in the bottle.

Production

Bordeaux bottle
Boxes of 6 bottles.
Number of bottles produced
Limited production of
10,000 / 15,000 bottles.
Bottle size: 0.75 l

Tasting

Bright ruby with glows purple. Cherry aromas e strawberry, dark spices and herbs aromatic characterize a fine and greedy nose.
Responding to the taste, it has tannin smooth, adequate freshness and final with a fruity tone.

Service

Serving temperature: 16/18 ° C.
The ideal combination is with important first courses and grilled or roasted meat dishes.

PEPI LIGNANA
FATTORIA IL CASALONE

PEPI LIGNANA ARE THE WINES OF THE CELLAR OF FATTORIA IL CASALONE S.Agr.S.
Via Aurelia 18/G (km 140,5) - 58015 Orbetello Scalo (GR) ITALY - Tel. +39 - 0564-86.21.60 - P.IVA 01402010530
www.pepilignanawine.com - www.agriturismocasalone.com