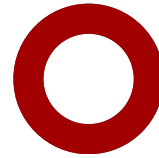


# LA MOZZA

CILIEGIOLO DOC MAREMMA TOSCANA



## grapes



Ciliegiole



## maturation

After the start of fermentation, the temperature is gradually raised, the maceration on the skins is managed with daily short pumping over and déléstage operations and lasts about 15 days. After racking, the wine undergoes malolactic fermentation in stainless steel tanks, then it remains to refine in the same tanks on the fine lees for about 10 months. The operations of decanting, stabilization and bottling follow, which is carried out in the summer following the harvest.



## tasting notes

The color is deep ruby red, intense and brilliant with violet reflections; typically Mediterranean scent, warm and richly fruity, with notes of small black berries, thyme, nepetella and pink pepper. The long, consistent and silky tannins, well balanced by fullness and acidity, give it immediate drinkability, together with a long perspective of evolution in the bottle.



## wine pairing

Ideal with first courses based on pasta, traditional Maremma appetizers and roasted meats (including red ones).