



# SEQUERCIANI

*Vino*

## Ciliegiolo

*Puedi feshes*

*The modernity of a  
historical grape variety*

Ciliegiolo is one of the oldest Tuscan grape varieties, which can be traced back to the 17th century. For years it was thought that it originated in Spain, introduced here by some pilgrims who travelled to Santiago di Compostela. However, recent genetic tests have shown that it originates from Tuscany, and is closely related to the Sangiovese grape. It has been rediscovered and reused in recent years and now enjoys considerable success as, if cultivated in poor-quality, well-drained soil and exposed to light winds, it provides fresh, fruity wines that also have a notable structure and longevity.

*It contains a great number of polyphenols, is worthy of note due to the red-coloured fruit, which has a strong purple tinge and also boasts a silky tannin texture. It is perfect for all traditional Maremma pasta dishes made with tasty, tomato-based sauces. It matches perfectly with bread and spicy roast pork, grilled or roast meats. It is a versatile wine much appreciated at the dining table.*

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[WWW.SEQUERCIANI.IT](http://WWW.SEQUERCIANI.IT)



# Ciliegiolo

Toscana Indicazione Geografica Tipica

## ***Production area***

Maremma, hill area,  
250 m a.s.l.

## ***Grape variety***

Ciliegiolo

## ***Certification***

Organic  
Biodynamic (Demeter)



## ***Our production method***

*Grapes, sun and earth: that's it*

Harvested and selected by hand, the wine is fermented using only the yeasts found naturally on the grape skin.

The wine is vinified and refined in concrete tanks.

We intervene only to observe and to ensure the wine stays in tune with nature: nothing is added and nothing is taken away. No sulphites are added and no filtration is carried out.