



TENUTA
MONTAUTO

SILIO *IGT Toscana Ciliegiole*

Vintage : 2023

Grapes:

100% Ciliegiole

Vineyards:

Grapes come from vineyards that are from 10 to 15 years of age. The land is located 200 m above sea level and 10 km from the coast in the southern part of the Grosseto province, in the inland parts Maremma. The soil is predominantly clayey and stony and rich of quartz. The area is characterized by sharp temperature variations between day and night.

System:

Espalier with spurred cordon.

Harvest and Winemaking:

The harvest is by hand and so the grapes are selected and placed in 18 kg boxes. The harvest usually takes place between mid-August and the end of August, exclusively in the early hours of the morning, to guarantee a very low temperature of the grapes upon arrival in the cellar.

Before being pressed, the grapes are placed in a cold room overnight in order to have a greater extraction of aromas and to avoid oxidation.

Maturation and Refinement:

After soft crushing and destemming, fermentation is in stainless steel vats at a controlled temperature of 18° C.

Maceration on the grape skins for about 15 days and after the refining takes place in French oak barrels for the 20% and for the 80% in stainless steel for about 10 months. The aging continues about 6 months into the bottles.

Tasting:

With an intense ruby red colour and purple reflections, this wine has elegant and seductive smells of red fruits, cherry, black cherry jam and strawberry tree.

It evokes hints of vanilla, chocolate, tobacco leaves, notes of Mediterranean plants, such as juniper berries, myrtle, cassis with hints of helichrysum, refreshed by light notes of pepper. Into the palate it enters softly, with a silky and enveloping balanced tannin, expressing substance, medium body, good and firm acidity, flavor and juice; fresh and rich in citrus olfactory returns in a pleasantly persistent finish.

Retail price range – in Italy: 17€-24€

