MARCO SALUSTRI

MARCO SALUSTRI 'L'IDEALE' TUSCANY CILIEGIOLO

TUSCANY · ITALY · EUROPE

TECHNICAL DETAILS

The Estate

The company is located in the hamlet of Poggi del Sasso, in the heart of the Tuscan Maremma along the slopes of Monte Amiata, between Montalcino and Scansano. The vines, aged between 8 and 50 years, rest on sandstone soils at an altitude ranging from 300 to 400 m above sea level. organic method.

Wine Making

Poggi del Sasso is between the renowned appellation regions of Montalcino and Scansano, sitting in the heart of Maremma, which is in southern Tuscany. Ciliegiolo is often seen in blends from the region, but Marco Salustri was determined to show how well it can do on its own.

Food Suggestions

Pairs well with sheep cheeses, pit-seasoned cheeses, and game prepared with several recipes.

TASTING NOTES

Dusty roses and violets give way to bright cherries and hints of leather as the 2019 Ciliegiolo L'Ideale comes to life in the glass. This is fleshy in feel, yet with a core of juicy acidity that maintains wonderful balance, as ripe red and hints of blue fruit wash across the palate. The slightest tug of tannin lingers, along with hints of licorice and confectionary spice, through the long and classically dry finale.

Ciliegiolo grape blend.

This wine contains allergens, sulfites.







ATTRIBUTES

• Available Size: 750mL (12 pc)

• ABV%: 13.5

• Class: Red

VINTAGE IMPORTS

Importer & Distributor of Wines & Sirits

