



## SIMONA CECCHERINI POGGIOCURZIO TOSCANA CILIEGIOLO DOC

This varietal's name is indicative of the aspect of its grape: round and seductive like a beautiful cherry.

The ciliegioLO is a local variety from Maremma brought here by the pilgrims returning from Santiago de Compostela. The farmers of the more inner part of this southern area of Tuscany would preserve the "poggi", or smaller and better-exposed hills, taking care of the vine and its fruit in a simple and natural way.

These references have inspired the POGGIOCURZIO, a modern wine with ancient roots: fruity, clean and juicy just like a cherry.

## TASTING NOTES

Colour :  
Deep ruby red with a ruby rim.

Aroma :  
Intense aroma of vanilla and red fruits with characteristic notes of this varietal.

Taste :  
Well balanced and rounded with pleasant acidity.  
Cherries preserved in alcohol.

Food Pairing :  
Captivating flavor with every dish, in particular with, spaghetti topped with basil and tomato sauce, white meats, fried eggs, goat cheese, red meat fish.

## TECHNICAL DETAILS

Grape Variety : 100% CiliegioLO

Ageing : 12 months in French / Slavonian oak barrels (30HL.)

Refinement : For 6 months in bottle

Alcohol : 13.5%

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