

BELGUARDO CILIEGIOLO 2025



Autochthonous and historically present in Maremma, the Ciliegiole grape has recently started to be trendy again. Its name comes from the color of the berry and from one of its primary flavours, that reminds the cherry.

Appellation: Ciliegiole Maremma Toscana DOC
Winery: Belguardo
Winery location: Montebottigli - District of Grosseto
Grape varieties: 100% Ciliegiole
Alcohol: 12,85% vol.
Total acidity: 4,59‰
Vineyards location: 100 m a.s.l.; W exposure
Soil: Sandy with medium texture and many pebbles coming from sandstones disintegration
Vineyards age: 17 years
Training system: Guyot

Nr. of vines per hectare: 5,500
Harvest: Hand picked from August 20th
Fermentation temperature: 26 °C
Period of maceration: 12 days in concrete tanks
Bottling: April 2026
Available on the market: May 2026
Production: 15,000 bottles
Formats: 750 ml
Cases: 6 bottles cardboard box
First vintage: 2023
Key descriptors: Intense and immediate, marasca cherry and Mediterranean scrub notes, full and enveloping

