



THE DAILY DRINKER

2019 Ciliegiole, Tenuta Aquilaia

ref. AQUI190 SUM21

Wine Variety: Ciliegiole is a red grape variety which is in decline in Italy. One of the permitted grapes in Chianti, there are now several excellent examples of mono-varietal Ciliegiole found in Umbria and Tuscany. The name is derived from the Italian word for cherry, which hints at this grape's aromatic and flavour profile.

Wine Region: The Maremma is a strip of coastal land that stretches from southern Tuscany into Lazio. Until the early 20th century and its draining, the Maremma was a swampy, malaria-riddled and backward land. The renowned wine Sassicaia comes from Bolgheri, which is part of the Maremma, as is Scansano, from where comes this wine.













Wine Producer: The 40 hectare Tenuta Aquilaia estate was recently acquired by Azienda Uggiano. Situated in Maremma (southern Tuscany) close to Scansano, in the province of Grosseto. With an average age of ten years, the vineyards produce five red grape varieties: Sangiovese, Ciliegiole, Alicante, Merlot and Petit Verdot; plus white varieties Vermentino and Chardonnay. The area was an old Etruscan settlement and site of ancient winemaking, and several mementos of the Etruscan era are still visible.

Single Bottle **£13.50**

member price: £12.15

Six Bottle Case **£81.00**

member price: £72.90

 Style: Red - full-bodied	 Grape Variety: Ciliegiole	 Producer: Tenuta Aquilaia	 Serving Temperature: 20°C
 Alcohol Content: 14%	 Country: Italy	 Appellation: Maremma Toscana DOC	 Drink By: 2024
 Bottle Size: 75cl	 Region: Tuscany	 Colour: Still Red	 Food: Beef Duck Lamb Pasta Vegetables

Tasting Notes:

Medium-deep garnet. There's a breadth to the nose that speaks of ripe fruit. That fruit is red, largely cherry. And there's a wisp of something herbal here: sage, perhaps. Smoke and spice. Licorice. Rich in the mouth. Quite dry from the rich tannin that runs throughout. That tannin is ripe and really quite meaty. You want some food with this. Then, much later, a clear voice of pure red fruit forces its way through. Despite its ripeness and heft, it also offers quite lively acidity. It's an assertive mouthful, lasting, requiring meaty food.

#3wordtastingnote: ripe, cherry, rich

To buy this wine, go to www.thedailydrinker.co.uk
or call 01380 827291