



LA CIARLIANA

Santo Pellegrino Toscana i.g.t.



Production area

Loc. La Ciarliana - Loc. Ascianello - Montepulciano

Altitude

320 meters above the sea level

Grape blend

Cabernet S. - Merlot - Syrah - Sangiovese

Harvest

Hand- harvested - Last days of September - First days of October

Vinificazione

The fermentation process, at a controlled temperature, lasts 20/25 days

Ageing and refining

24 months in big Slavonian oak casks or in French oak barriques

Minimum 12 months of bottle ageing

Food pairing

Characterized by an international taste, this wine, smooth and appealing, pairs gorgeously with savory first courses, heavy structured second courses and cheese. Santo Pellegrino was my father's name. I dedicated this wine to him.

La Ciarliana

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