

Val di Toro

Mah Ciliegiolo Natura Costa Toscana IGT 2022

Tech Specs

Type:	Red Still Wine
Ingredients:	Ciliegiolo 100%
Region/Subregion:	Toscana, IGT Costa Toscana
Organic?	Yes
Vegan?	Yes
Sustainable?	Yes
Certifications?	Efsa cert
ABV:	13.00%

A closer look...

Total Production:	100
Vineyard:	Val Di Toro Estate
Soil:	Sandstone
Age of Vines:	2016
Vineyard Size:	0.8 ha
Climate:	The climate in Maremma is always mild along the coast, with mild winters and temperatures that never drop below zero, plus cool summers that are never hot and humid. Sometimes it never rains in summer, the rainfall is concentrated in winter and spring with some storms in autumn. We are at approximately 100 m a.s.l. and about 10 km from the coast.

Farming Methods:	In farming we follow traditional organic practices. As an example the only fertilizer we use is green manure, broad beans which we sow among the lines of vines and that get mulched into the soil at the end of spring. In terms of treatments for diseases we only use copper and sulphur but only in the quantities allowed by the organic disciplinary. Harvest is carried out by hand in small plastic baskets and the pickers are given very strict instruction that only healthy grapes are to be put in the basket, while the rest is discarded
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Fermentation Methods:	After harvest the grapes were destemmed and put in a steel vat where fermentation happened totally naturally without the addition of yeasts or sulphur. After 8 days it was pressed and transferred back in the steel vat where after about a month went into malolactic fermentation.
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Winemaker:	Anna Maria Cruciata
Elevage:	The wine was kept in a steel vat for 6 months till the bottling at the beginning of March.

Fining/Filtration:	Mah was very filtered loosely using the 'bag filter' only at the time of bottling.
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Residual Sugars: 0.38 g/l

Acidity: 5g/l

SO2: 19 mg/L

All about this bottle

The method we followed to vinify Mah was meant to extract at the maximum level the fruit and freshness and all the primary flavours of the Ciliegiolo grapes it is made with. Its color is purple red but the mouth is full of red fruit flavors, such as red cherry, strawberry, wild berry, and raspberry. Its tannins are soft making it very easy to drink and to match with most Italian dishes. This wine is obtained by using the natural yeast on the grapes and the amount of sulphite used is under 30 mg/L



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