



MASTROJANNI

Ciliegiolo

2018



Type IGT

Grape variety 100% Ciliegiolo

Barrel aging About 8 months in barrel

Bottle aging Minimum 4 months

Colour Intense with purple shade almost impenetrable

Nose Great intensity recalling the ripe cherry accompanied with blueberry jam

Palate Opulent, soft entry with sweet tannins that accompany a depth and sapidity typical of the grape variety and the soils in which it is born

Pair with Pasta, roasted white meats and cold cuts

Production 5.200 bottles