



Cielo e Terra, Terre Allegre, Sangiovese, IGT Puglia, Italy, 2023

Producer Profile

Cielo e Terra is a joint venture between two families, Cielo, who have been making wine for over a century in Veneto and Puglia, and the Cantina Sociale Colli Berici.

Drawing on the Colli Berici's vineyard resources, combined with the Cielo family's winemaking skills, their partnership consistently produces wines which are fantastic value for money from both indigenous and international varieties.

Viticulture

The soil is medium-textured, deep and on a tufaceous limestone substrate. The winters are mild and not very rainy and the summers hot and dry, despite having good ventilation.

Winemaking

The pressing is soft and the fermentation with maceration lasts about 8-10 days, to get the right colour and flavour intensity. The yeasts used are selected and fermentation takes place at a controlled temperature below 25 ° C. Storage takes place in steel tanks at controlled temperatures below 20 ° C, protecting the wine with nitrogen to avoid the oxidative effect of the air. Stabilisation and bottling are carried out cold using an isobaric filler.

Tasting Note

A fresh, medium intensity ruby red wine with hints of jam. The taste is velvety for sweet tannins and light notes of jam.

Food Matching

White and red meats, fresh and medium-aged cheeses



Product code: 2847

Technical Details

Varieties:

Sangiovese 100%



ABV: 12%

Closure: Screw cap

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

No oak ageing

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