

Rascioni & Leccconello





- It all started in 1973 when Vinicia Rascioni and Paolino Cecconello, passionate farmers, began to devote themselves to the company, its vineyards and winery. In 1988, with the meeting of the young oenologist Attilio Pagli, they pursued the idea of producing quality wines with native grape varieties such as Sangiovese and the unknown Ciliegiolo.
- Poggio Ciliegio is born, still the jewel in the company's crown. The farm is transformed into a modern and functional company that has become a reference point for Maremma wine production. The winery and its oenologist are credited with having demonstrated how a so-called complementary grape such as ciliegiolo can be convincing if vinified in purity.
- Today their daughter Sabrina, heir to the passion of Vinicia and Paolino, together with her husband Paolo and son Emanuele have taken over the management and responsibility of the company. In the meantime, she has achieved numerous successes and awards with her incomparable Poggio Ciliegio.
- **Located at Fonteblanda Zone.**



# Dinner with tasting

## Menu A €45 pp

- Tuscan starter with a platter of cold meats and cheeses, ricotta cheese with jams and various croutons
- First course picci with ragout of Maremma cow
- Second course mixed grill
- Sweet cherry grape tart
- Tasting of 2 wines
- Price per person €45



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## Menu B

Menu A with tasting of 2 wines including the reserve of Poggio Ciliegio

Price per person €53

## Menu C

Menu A with tasting of 3 wines including Poggio Ciliegio Reserve

Price per person €58

## Menu D

Menu A with tasting of 4 wines including Poggio Ciliegio reserve

Price per person €65



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# THE WINES

- **\*Poggio Ciliegio:** Ciliegiolo 10% purity, 24 months of refinement in barrique. Elegance, complexity and persistence. Colour: deep ruby red. Bouquet: very complex with red fruit, spices and floral notes. Taste: balanced, concentrated, elegant and extremely persistent.
- **\*Rotulaia:** 100% organic pure ciliegiolo. Refined in cement tanks. Colour: bright ruby red. Aromas: of ripe red fruit, fragrant and fresh. Taste: balanced, soft and with a persistent finish.
- **\*Maremmino:** Sangiovese 100% organic. Refined in cement tanks. Fruity, juicy. Colour: bright ruby red. Aromas: of ripe red fruit with spicy floral notes. Taste: balanced, fragrant and concentrated.
- **\*Osa:** Vermentino 100%. Refined in cement tanks. Territorial tradition and innovation. Colour: straw yellow. Aromas: very complex of white pulp fruit. Taste: balanced, fresh, elegant and with good persistence.
- *"If we know how to enjoy wine, bread and friendship, we also know how to enjoy every moment of our lives in the same way, respecting and silently listening to the beautiful moments that pass" (U. Tremolieres).*

