East Street Wine Co.

Sourcing fantastic wines from around the world for the finest restaurants, pubs & bars in the UK

CIELO E TERRA, TERRE ALLEGRE, SANGIOVESE, IGT PUGLIA, ITALY



Producer Profile

Cielo e Terra is a joint venture between two families, Cielo, who have been making wine in the Veneto for over a century, 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 varietals.

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. The grape harvest is manual and mechanical..

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.

Oak Treatment

No oak treatment

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.

| Grape Varieties | Sangiovese | | | | |
|-----------------|------------|-------|------------|---------|----------|
| ABV | 12.0% | Style | Still Wine | Closure | Screwcap |