

MASTRO CILIEGIA 2021 Andrea Marchetti

Mastro Ciliegia is a field blend of Ciliegiolo (80%) and Sangiovese (20%), two indigenous grapes from the Romagna region, with an historical presence in the small village of Brisighella (Province of Ravenna). It smells of fresh berries, field herbs, earth and roots and it's a peasant wine in the noblest sense of the word! Mastro Ciliegia is vinified and bottled at Filippo Manetti's cellar (Vigne San Lorenzo).

The Vineyards: the grapes come from a tiny single vineyard (1/3 of an hectare) near Brisighella (Strada Casale) sitting at 300 m of altitude. It's a west facing vineyard marked by marlstone and sand. The vines are 20 years old on average and are grown organically and trained with the guyot



system. No synthetic chemicals have been used, but only minimal quantities of copper and sulfur.

The Harvest: The varieties are hand harvested together during mid September with plastic bins of 15 kg capacity. Yields: 50 quintals/ha.

Vinification: Sangiovese grapes are destemmed, while Ciliegiolo is fermented whole cluster for 5 days and then the skins and stalks are removed. Spontaneous fermentation with indigenous yeast only in concrete vats. Soft punch downs done by hand.

No oenological adjuvant has been used. A small amount of SO₂ is added during rackings and before the bottling.

Agging: Concrete vats for 4 months and then used tonneaux for 2 months. Decanting of the solid parts only with time and the winter cold. Unfiltered and also unfinned and therefore suitable for vegans. Bottled in mid June 2022.

The Wine: the wine has an excellent mouthfeel and perfectly pairs with food. It's tastes great with all the tasty dishes of the Italian tradition, including the structured ones. It is an awesome match with first courses with sauce, grilled vegetables and mature cheeses.

Alcohol 12,5% vol. Total SO₂ is 30 mg/l (half are coming from the natural fermentation). Sulfites are added before the last racking and bottling. Total production: 1.500 bottles (750 ml). Dark glass and cork closure.

The Producer: Andrea Marchetti is moved by endless curiosity and produces 8 wines in total coming from two separate areas. La Corte dei Miracoli range comprises all the Emilia Romagna wines which are produced and bottled without any DOC or IGT status.

The area near the village of Brisighella is planted with several historical varieties like Albana, Trebbiano Romagnolo, Sangiovese and Ciliegiolo. Andrea farms here 2,5 hectares in total and produces roughly 8.000 bottles with 4 wines. Furthermore he has established Back to the Wine and Vinessum, two wine shows dedicated to natural growers.

Full story here [Andrea Marchetti – Steep Hill Wine](#)