

# IL CILIEGIO



## History

“There is the one who passes an entire life to chase a dream and there is the one who finds itself giving shape and stability to a dream already come true.” These words summarize the history of the Pattaro Family, who moved from the north of Italy, the city of Padova, to the Tuscan hills around the city of Siena in 1952.

The original Pattaro family came from the small village of Vo Vecchio in the Colli Euganei area, close to Padova. They were always a family of remarkable workers of the earth and the vine. The arrival to Tuscany by Mario, the grandfather, gave birth to Azienda Agricola Il Ciliegio. The patriarch, being the father and “padrone”, created the force and decision of the company, assisted by his four sons, Silvano, Renato, Severino and Luigino. The history moves forward to the year 1990, when the family decided to make a quality jump in modernization and manufacturing, in the enological techniques and access to new markets thanks to new collaborators.

Today, the business is managed by Severino, his wife Loretta, and his sons, Marco and Luco and uncles Silvano and Luigino. Severino’s sons, Luca and Marco are already fully-integrated in the company management: Luca, a viticulture engineer, as Oenologist and Brand Manager and Marco, a qualified oenological technician, as the Works Manager.

But what distinguishes Il Ciliegio from other wineries is our spirit and pleasure for profession. We work for ourselves and all the others to bring our world of wine and agricultural estates within the reach of everyone—from the enthusiast with passionate curiosity for wine to the interested importer of foreign markets.



## Vineyards

Today, the company has an total of 140 hectares, of which 50 are dedicated to vineyards and 7 to olive groves. The older parts of the vineyards are approximately 15 hectares and are about 70 years old. They have a density of 3,500 stocks/hectares. The new vineyards (in the last 10 years, 50% has been renewed). The density is 5,500 stocks/hectare using spurred cordon method.

The grapes are harvested by hand with the control of Serverino and Mark Pattaro,

- 50 hectares of vineyards, in expansion
- Classical vines like the Sangiovese in order to respect the traditions and innovative vines like Cabernet and Merlot.

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## Cellar

Currently, the estate consists of the main house, where the wine is presented and sold, and the wine cellar. The wine cellar consists of modern technology which are chosen as the best quality. In the workshop, the classic



*Grandfather Mario Pattaro and Grandmother*



*Cellar in 1973*



*Oenologist Salvatore and wife*



Owner: Severino Pattaro  
Oenologist: Luca and Marco Pattaro  
Working Oenologist: Lovo Salvatore

Via. Uopini, 94  
53035 - Monteriggioni (SI) - Italia  
Tel: (+39) 0577 309055  
Fax: (+39) 0577 310068  
Email: [info@ilciliegio.com](mailto:info@ilciliegio.com)  
Website: [www.ilciliegio.com](http://www.ilciliegio.com)



# IL CILIEGIO - wines



## Chianti d.o.c.g.

*Deep ruby red color, fruity, fine perfume with characteristic sent of violets, and a harmonious, smooth and full flavor.*

**Varietal:** San Giovese 90%, Canaiolo (10%).

**Production area:** Monteriggioni—Sienna. Medium hill (430 meters above sea level).

**Vineyard:** Vineyards with 5500 plants/ha and production of 80 ql of grapes/ha.

**Vinification:** On skins, with 10 days of fermentation/maceration and 15 days of slow fermentation.

**Alcohol content:** 12.50%

**Serving temperature:** 18-20C

**Food combination:** Being a wine suitable for drinking with all courses of a meal, it is the perfect companion for all kinds of dishes, especially meat.



## Chianti Riserva d.o.c.g.

*Deep ruby red color, intense and persistent perfumed, harmonious and ethereal flavor.*

**Varietal:** San Giovese 90%, Canaiolo (10%).

**Production area:** Monteriggioni—Sienna. Medium hill (430 meters above sea level).

**Vineyard:** Vineyards with 5500 plants/ha and a production of 80 ql of grapes/ha.

**Vinification:** On skins, with 10 days of fermentation/maceration and 15 days of slow fermentation. A year of ageing in barriques, a year of ageing in bottle.

**Alcohol content:** 13.00%

**Serving temperature:** 18-20C

**Food combination:** This is an important wine, which is ideal with all red meat dishes (grilled just as well), venison and mature cheeses.