

RASCIONI CECCONELLO

Rascioni Ceconello - (Tyrrhenian-Tuscan coast - Maremma)

I am a former contractor who left Milano in 1977 "looking for a country place big and wide enough to allow me to scream without any inhibition". My wife Vinicia requested, as a condition, to have in the property few oak trees. I found a farm in the Tuscan Riviera. I called my wife from Fonteblanda, south of Grosseto, and I told her that I visited a wonderful place with two oak trees and vineyards planted mostly with Ciliegiolo, an old Tuscan variety that has almost disappeared.

The first consulting enologist suggested to cut off these vines and to plant Sangiovese variety. Fortunately we decided to keep three rows of Ciliegiolo. In 1988 the winemaker Attilio Pagli joined the winery and he applied an old Tuscan secret: the vinification with long contact on the skins, 33-36 days at 86° F. In our 12 acre property we produce about 20-25,000 bottles.

Paolino Ceconello & Vinicia Rascioni

POGGIO CILIEGIO ("hill of ciliegiolo") - IGT Maremma Toscana (100% ciliegiolo) -

From *ciliegiolo* grapes, a native Tuscan variety. Fermentation & maceration on the skins for 35 days. This wine is aged in new French oak barriques for 15 months. It was a great success from the beginning. We discovered that our wines were successful because the restaurateur who was purchasing bulk whole our production was reselling the wines making an incredible profit. At that point it was decided to bottle the wines. Production: 3,500 bottles.

Two important points: made with grapes selected with extraordinary diligence and produced only in top vintages.

ROTULAIA IGT Maremma Toscana (100% ciliegiolo)

This is a ciliegiolo variety wine, of the current vintage, and therefore not aged in wood. It is fresh and fragrant with spicy notes, the true essence of ciliegiolo. 9,000 bottles produced.

MAREMMINO (the small Maremma wine) - IGT Maremma Toscana (50% sangiovese; 50% ciliegiolo)

This wine wants to be a simple easy wine. Only ciliegiolo goes in wood for 3 months. - Production: 9,000 – 10,000 bottles.

The farming method is double Guyot with 3800 plants per hectare and a load of 12 buds per vine. In the vineyards, work is done carefully, scrupulously respecting the cycles of nature. Pesticide treatments are minimized and the fertilizer is made exclusively with organic substances.

Vinicia Rascioni & Paolino Ceconello have 2 daughters, Sabrina & Stefania. Sabrina Ceconello and her husband Paolo Papini are running the wine property. In this picture Sabrina is featured with her daughter Carlotta.



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