

GagiaBlu's Ciliegiole DOC Maremma Toscana

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There's a story of courage behind every bottle of GagiaBlu, and it's worth telling because it helps us understand what arrives in the glass.

In 2008 Laura Mauriello chose Roselle, in the heart of the Maremma grossetana, to bring to life a winemaking project that is anything but ordinary: she comes from another field, she is not originally from the Maremma, and yet in this land she finds her home and her inspiration. Since then, with a rare blend of courage, humility and determination, and surrounding herself with valuable collaborators, she has built a company that today stands out for its truly extraordinary growth.

The first strong signal came from the Vermentino, which is establishing itself among the best interpreters of the variety

in the Maremma.

With the Ciliegiolo too, the winery is showing great ability in interpreting the most authentic identity of the Maremma grossetana.

Tasting GagiaBlu's Ciliegiolo, one understands perfectly how today this wine is one of the most contemporary reds that Tuscany can express: a grape variety capable of offering freshness, immediacy and an increasingly sought after drinkability, far from the muscular and concentrated reds of the past. And this Ciliegiolo in purezza from GagiaBlu, with a contained alcohol content (12.5%), vinified entirely in stainless steel to preserve fruit and clarity, is a clear example of this.

In the glass it presents an intense, transparent ruby red, lit by purple reflections. On the nose it is rich and varied: scents of fresh, fragrant red fruit dominate, sour cherry, sweet cherry, plum, accompanied by small berries, delicate floral notes and a refined spicy register (pink pepper, clove), with pleasant balsamic hints of undergrowth. In the mouth the tannic texture is soft, the structure supple and rounded, sustained by a balanced acidity and a vibrant aromatic energy of small red fruits that makes the sip lively and dynamic. The finish, savory and harmonious, invites another sip: that, in the end, is the mark of a wine made to be drunk with pleasure.

At the table it is thoroughly versatile. We paired it with the two most traditional Tuscan starters, tomato bruschetta and crostini with chicken liver pâté, and we could not have chosen better.

Company profile

A dream born in 2008 and nurtured with dedication by Laura and her family, in one of the most striking corners of the Tuscan Maremma: Roselle, a land that still carries the mark of the

Etruscans. Here, where the sea meets the countryside, GagiaBlu comes to life, the result of a journey built on study, hands-on experience, and genuine passion for the world of wine. Choosing the Maremma reflects a clear identity: a wild and authentic territory, among the most distinctive in Italy, giving the wines their unique personality through both history and soil. The great land reclamation of the 1800s enriched this territory with remarkable mineral diversity, now a defining feature of every GagiaBlu bottle. A project that brings together Etruscan roots, agricultural vitality, and the vision of an entrepreneur who made the Maremma the home of her wine.

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