



## 2007 “LUCCIO” SANGIOVESE

### Merlot Cabernet

Colour: Medium density, bright red.

Aroma: Typically “dusty” dark cherry/blueberry fruit and dried herbs. Some subtle oak aromas deliver an enticing amalgam of aromas.

Palate: Again this is absolutely typical of this noble Tuscan variety. Medium weight cherry and blueberry fruit, bright acid and savoury tannins form a structure that could only point towards the Sangiovese grape.

Summary: Assisted by small percentages of Merlot and Cabernet, this wine screams out for food. Anything Italian will do – from your favourite pizza to pasta marinara. It will work wonderfully well. No problem to keep for 2-4 years in the cellar.

#### TECHNICAL NOTES:

13.0% Alc/Vol, 3.50pH, 6.41 g/L TA, 3.5 g/L RS.

Sangiovese 80%, Merlot 12% Cabernet 8%

Closure : Screwcap.

