



2006 “LUCCIO” SANGIOVESE blend

Colour: Medium density, bright red.

Aroma: Typical dusty, dark cherry and dried flowers plus some subtle oak aromas deliver an enticing amalgam of aromas. Quite perfumed really.

Palate: Again this is absolutely typical of this noble Tuscan variety. Medium weight cherry fruit, bright acid and firm, dry 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.

TECHNICAL NOTES:

14.0% Alc/Vol, 3.44pH, 6.54 g/L TA, 3.5 g/L RS.

Sangiovese 84%, Cabernet 8%, Merlot 8% – all estate grown

Closure : Screwcap.

