



2009“LUCCIO” SANGIOVESE

Colour: Medium density, bright red.

Aroma: Typically dark cherry/blueberry fruit and just a hint of 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 – quite “juicy”, nicely balanced by “savoury” tannins and good acid that forms a structure that could only point towards the Sangiovese grape.

Summary: A variety that really does need food to show its best. Anything from pizza and pasta to grilled meats will work. No problem to keep for 3-5 years in the cellar.

TECHNICAL NOTES:

14.5% Alc/Vol, 3.39pH, 6.17 g/L TA, 1.0 g/L RS.

Sangiovese 100%

Closure: Screwcap.