LUNADORO

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Lunadoro

Pagliareto Vino Nobile di Montepulciano DOCG

Organic

Vinification

Hand-picked harvest carried out within the first ten days of October. The vinification occurs in stainless steel containers at controlled temperature, and afterwards takes place the aging of the wine in French oak tonneaux (20 and 30 hl), for at least 24 months.

Description

Dark ruby red color with intense garnet hints. Complex and characteristic bouquet, with mature fruits aroma and pepper notes, as well as plum jam and floral notes of violet, chocolate and cigar. Balanced taste, with sweet tannins and the right acidity for a dynamic long finish.

Pairings

Excellent with the traditional Tuscan cuisine, mainly with red and braised meat, soup and mushrooms courses

Sangiovese	Toscana	16-18 °C	Alcol: 14% Zuccheri: g/l