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Lunadoro

Gran Pagliareto Vino Nobile di Montepulciano DOCG

Vinification

Hand picking harvest performed within the first ten days of October. Vinification at controlled temperature in stainless steel tanks. It follows the aging of the wine in new French oak tonneaux for at least 12 months, 18 months in large barrels and, finally, the wine ages in bottle for further 12 months in order to harmonize and refine its bouquet.

Description

Ruby red color with garnet hints. The nose has intense hints of yellow peach, blackberry and plum, with balsamic notes and black pepper. On the palate it is warm and enveloping. Velvety tannins, sweet-acid sensations and a mentholated finish. Clean and long finish with hints of hazelnut, bitter cocoa and licorice, enhanced by delicate oak sensations.

Food Pairings

Excellent with the traditional Tuscan cuisine, with grilled meat dishes and aged cheeses.



Selezione di
uve Sangiovese
del vigneto
Pagliareto



Toscana



16-18 °C



Alcol: 15%
Zuccheri: g/l

