LUNADORO

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Lunadoro

Quercione Vino Nobile di Montepulciano DOCG Riserva



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 French oak barriques (20 and 30 hl), for at least 24 months. Afterwards the wine is aged in bottle for 12 months.

Description

An interesting wine, which is the perfect bond between tradition and modernity, elegance and intensity, with a selected availability of production. Fruity aromas of blueberries and pleasant notes of underwood. An elegant and deep wine, harmonious with round and refined tannins with an aftertaste that leaves its mark for persistence and intensity.

Food Pairings

Excellent with rich main courses, such as *Pappardelle* with wild boar sauce, red meat and mature cheese. Perfect with *fiorentina.*

Sangiovese	**Toscana**	**16–18 °C**	**Alcol: 14.5%** **Zuccheri: g/l**