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Lunadoro

Doppio Lustro Rosso

Vinification

The grapes from our Quercione vineyard undergo a "surmaturazione" on the vine, extending beyond the usual harvest time in order to concentrate sugars and aromatic compounds. Fermentation and aging take place in French oak barriques for 36 months, resulting in a wine of great structure, elegant and at the same time smooth.

Description

Deep red in color with garnet reflections. On the nose, notes of plum jam emerge, accompanied by elegant balsamic hints of menthol and licorice. On the palate, it is smooth yet full-bodied, with tannins that lend a velvety roundness and a lingering recall of fruity notes.

Food Pairings

Perfect with lightly sauced dishes, such as pici with white wild boar ragù. Also excellent with grilled meats and, to finish the meal, with traditional cantucci biscuits.



**Merlot,
Sangiovese**



Toscana



16-18 °C



**Alcol: 14.5%
Zuccheri: g/l**

