



2015 “LUCCIO” SANGIOVESE

Colour: Medium to light red.

Aroma: Loads of bright cherry, cranberry and dried wildflowers are all on display here. Just a hint of earthiness and some subtle oak characters are evident as well.

Palate: As usual the fine, dry tannins and cleansing acidity are a big part of the palate. Plenty of juicy red cherry/cranberry flavours here to balance all these elements out though. Delicious.

Summary: Sangiovese is one of **the** ideal companions for grilled veal, pork or lamb – anything that carries a little fat or oil. Fantastic with your favourite pizza. Cellaring for a few years is not a problem either – 3-5 years will not hurt it one bit.

TECHNICAL NOTES:

13.5% Alc/Vol, 3.35 pH, 6.21 g/L TA.

Estate grown, single vineyard wine.

Closure: Screwcap.