



# Lucrezie Sangiovese Umbria IGT

Lucrezie Sangiovese is made from the typical Sangiovese grapes of the hills surrounding Todi, together with Merlot and other red grapes. Once the grapes are brought into the winery they are pressed and separated through a crusher-stemmer and successfully loaded in fermentation tanks. The must is then left in contact with the peels for 8 to 12 days. After the gross dregs are removed from the wine, it is placed in steel tanks to age for approx four months. Following another three month refinement in bottles, the wine is ready to be enjoyed.

It is a soft, well-rounded wine with a scent of red fruits. It is a perfect pair to appetisers, cold-cuts, and medium-ripe cheeses. Serve at 14-16 °C

## Data Sheet

**Classification:** I.G.T.

**Production zone:** UMBRIA

**Altitude:** 300 m above sea level

**Grapes:** Sangiovese, Merlot, other red grapes

**Spacing:** mt 3x1

**Density cultivation:** 3.300 vines per hectare

**Cultivation:** spurred cordon

**Yield per hectare:** 13 tons

**Harvesting:** 25<sup>th</sup> September – 5<sup>th</sup> October

**Vinification:** short steeping

**Ageing:** in bottle

**Alcoholic content:** 12 / 12,5% Vol

**Gastronomic combinations:** soups, cheeses, roast meat

**Serving temperature:** 14-16° C

**Colour:** ruby red

**Bouquet:** a characteristic young red fruits scent

**Flavour:** soft, tannic, with a pleasant acidity

