



Le 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 approximately four months. Following another three months 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 appetizers, 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: 25th September – 5th 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

