Grapes
Sangiovese (Prugnolo Gentile) 90%, 10% other authorized red grapes.

Production area
Tuscany

Vinification
Hand picking harvest made in the first ten days of October. Controlled temperature vinification in stainless steel containers. Aging, part in 5 hl French tonneaux and part in barriques for at least 24 months. The wine is aged in the bottle for at least 6 months.

Description
An interesting wine, which is a perfect union between tradition and modernity, elegance and intensity, with a limited availability of produced bottles.
Fruity aromas of blueberries and pleasant notes of undergrowth. An elegant and deep wine, harmonious with round and refined tannins with an aftertaste that leaves its mark for persistence and intensity.

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

Serving temperature
16° - 18°C, decanter at least one hour before serving

Bottle
Bordeaux, 0,75lt

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