BALDASSARRI



IGT UMBRIA - LUCARDO R

Organoleptic Test

Blend: 50% Sangiovese, 50% Sagrantino

Apparence: Limpid

Colour: Impenetrable ruby red

Sent: Very intense and persistent wine. Notes of very ripe red fruit, plum compote and cherry can be recognized. In addition, woody notes impart hints of licorice, smoky and toasted.

Flavor: A mellow wine, extremely soft and persuasive. The tannins are firm and austere, evidence of a wine that is always young and has enormous possibilities for aging in glass.

Production: Manual harvest in perforated boxes of KG 15 each. Destemming and sending to the winemaker, addition of selected yeasts. Thermocontrolled alcoholic fermentation (about one week). Post-fermentation maceration (about one week). Racking and soft pressing of fermented pomace. Selection of the different wine fractions. The wine is supplemented with late-harvested grapes placed on racks to dry, according to the traditional technique of steering. Resumption of alcoholic fermentation. Malolactic fermentation in stainless steel. Entonnage in 300-liter barrels each for 12 months. Bottling in February of the second year following the harvest.

Food Pairings: The perfect pairing is with traditional Umbrian hare and wild boar dishes but also with very mature cheeses.

Str. Luciano Baldassarri, 1 06050 Collazzone (PG) - (+39) 075. 8707299 - www.cantinabaldassarri.it