BALDASSARRI



IGT UMBRIA - LUCARDO

Organoleptic Test

Blend: 20% Merlot, 20% Cabernet, 60% Sagrantino.
Appearance: Limpid.
Colour: Intense and deep ruby red.
Scent: A wine with great aromatic impact as it concentrates and blends the olfactory notes characteristic of the varieties used such as cassis, blackberry and raspberry with the scents from the use of new wood, vanilla, coconut, spice.
Flavor: Lucardo's taste is extremely rich and complex, endowed at the same time with great softness and a remarkable structure. A wine with great evolutionary potential that will not fail to surprise in the years to come.
Production: Harvesting is done in perforated boxes of KG15 cad. The grapes are destemmed, sent to fermentation and selected yeasts are added. Alcoholic fermentation that is thermo-controlled lasts about a week, as does postfermentation maceration. Then the racking and soft pressing of the fermented pomace takes place. And then the selection of the different fractions of wine takes place. Manolactic fermentation in stainless steel. The wine is put into allier oak barrels of 3hl. each. Then the wine is bottled in February of the second year following the harvest.
Food Pairings: A wine with great complexity and structure is certainly paired with flavorful and elaborate dishes such as hare, wild boar or rabbit.

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