

Luiano

Sangiovese

100% Sangiovese

Tasting Notes:

A fresh expression of Tuscany's signature varietal with aromatics of ripe cherry and strawberries that fill the nose and flood the palate. The acidity is balanced by rounded tannins creating a smooth mouthfeel. Best with antipasto platters or tomato-based pasta dishes.

Vineyards:

Region: Tuscany, Italy
Training Method: Spurred cordon
Soil Composition: Clay with limestone
Elevation: 300 meters

Winemaking:

Harvest: September
Fermentation: At low temperatures in pressure-controlled stainless steel tanks, with periodic pump-overs and delstages

Aging:

Container/Cooperage: Stainless steel
Duration: 8 months
Bottle-Aging Duration: 2 months

Technical Data:

Alcohol: 13.0%
Residual Sugar: 2.5 grams/liter
Acidity: 5.5 grams/liter
Dry Extract: 25.0 grams/liter

Aging Potential:

Drink now or age up to 5 years



OPICI WINES & SPIRITS
25 DE BOER DRIVE GLEN ROCK, NJ
201.689.3256

WWW.OPICIWINESANDSPIRITS.COM



FACT SHEET