

ESPRIT DU VIN

'An occasion for every wine'

LE MURA Tuscany I.G.T.



Winemaker's Notes

This wine is made with carefully selected grapes. The maceration takes place without stalks at a controlled temperature for 12 days in stainless steel tanks. Malolactic fermentation takes place in stainless steel tanks, followed by maturation in steel for 6 months. The wine is assembled in stainless steel tanks. It is bottled with filtration then aged in the bottle for at least three months.

Description

This wine is ruby red in color with violet hues. It is characterized by fruity aromas. The taste is fruity, medium-bodied, and moderately tannic. Altogether, this is a young wine that is easy to drink

Serving Suggestion

Works perfectly with rich roasted meat, cured sausages and hard cheeses. When pairing Sangiovese wine with vegetarian fare, be sure to work with lipids like butter and olive oil so that the richness in the fat helps cut through the wine's tannins.

Spec Sheet

Vineyard	La Montanina
Varietal	100% Sangiovese
Appellation	Tuscany
Vintage	2012
Body	Medium
Alcohol %	12.5%