

LUCCHESI

Vineyards & Winery

WINE FACT SHEET

2006 SANGIOVESE

Harvested: September 26 - October 19, 2006

Blend: 100% Sangiovese

Appellation: Sierra Foothills

Sugar at Harvest: 25.6°Brix

Alcohol: 14.8% by Volume

pH: 3.72

70 cases bottled March, 2011

Winemaking:

The grapes were hand harvested at optimal ripeness, then destemmed and fermented in small lots until dryness. The young wine finished malo-lactic in 50% new French oak barrels and matured for 48 months with quarterly racking.

Tasting Notes:

Dull garnet color. Forward aromas of raisin bran, cocoa butter, and cherry vinaigrette with a supple dry-yet-fruity medium body and a lively crunchy apple, prune and pomegranate molasses finish. A quirky, mature Old World style Sangiovese that will work well at the table with duck dishes.

Awards:

Gold Medal! Beverage Tasting Institute (90 points)

Food Pairing:

A perfect pairing with hearty Italian dishes and olive oil.

Retail price: \$21.00

