



LUNADORO

VINO NOBILE DI MONTEPULCIANO
PAGLIARETO DOCG

GRAPES:
SANGIOVESE

ALCOHOL CONTENT:
14.5%

TASTING NOTES:

ITS RUBY RED COLOUR EVOLVES TO A QUITE STRONG GARNET COLOUR. IT HAS A COMPLEX AND CHARACTERISTIC BOUQUET WITH A MATURE FRUIT AROMA, NOTES OF BLACK PEPPER, PRUNE JAM, A FLORAL NOTE OF VIOLET, CIGAR AND DARK CHOCOLATE AROMAS. WELL BALANCED ON THE PALATE AND WITH SWEET TANNINS THAT, COMBINED WITH THE CORRECT ACIDITY, CREATE A LONG LASTING FINISH.

PAIRS WITH:

THIS WINE IS PERFECTLY SUITED FOR TRADITIONAL RECIPES OF TUSCANY, ESPECIALLY RED AND BRAISED MEAT, SOUPS LIKE “PAPPA COL POMODORO” AND MUSHROOM DISHES.

OTHER INFORMATION:

LUNADORO VINEYARDS ARE LOCATED, IS CHARACTERIZED BY MODERATE ALTITUDES, A CLIMATE INFLUENCED BY BOTH THE VAL DI CHIANA AND LAKE TRASIMENO, AND IS FAVORED BY EXPOSURE TO WIND THAT ENSURES A GRADUAL AND COMPLETE RIPENING OF THE BUNCHES.



FEATURED AT

PENNSYLVANIA LIQUOR CONTROL BOARD LOCATION



CAMPAGNA FINANZIATA AI SENSI
DEL REG. UE N. 1308/2013
CAMPAGN FINANCED ACCORDING
TO EU REG. NO. 1308/2013