

# LULA TOSCANA ROSSO I.G.T.



## LULA ROSSO DI TOSCANA I.G.T.

LuLa, Lucia and Laura, Cabernet Sauvignon and Sangiovese: two varieties, two personalities. The structure and minerality of the Sangiovese combined with the extracts and elegance of the Cabernet. The result is a warm and intense wine with a ruby red color and violet reflections. The enveloping tannins are intense, with good acidity and balsamic notes, well-suited for long aging.

## TECHNICAL SHEET

**Varietals:** 45% Cabernet Sauvignon; 5% Cabernet Franc; 50% Sangiovese

**Growing method:** single spurred cordon.

**Harvest:** Control of the ripening grapes and selection of the best ones; manual gathering of the grapes in small baskets; quick transfer to the wine cellar.

**Winemaking:** Light destemming and crushing; partial pressing; light carbonic maceration; alcoholic fermentation at controlled temperatures with frequent pumpovers; medium maceration on the skins.

**Aging:** Aged in barriques and 12 Hl barrels of French oak for 18 months followed by aging in the bottle for at least 4 months.

**Enologists:** Laura Suter Sardo, Paolo Caciorgna

**Agronomists:** Laura Suter Sardo, Lucia Suter Sardo