



Montecucco Sangiovese Riserva D.O.C.G. "Licurgo"



TIPE OF WINE : Denomination controlled and guaranteed origin



PRODUCTION AREA : Montenero d'Orcia Grosseto



GRAPES: Sangiovese 100%



PRUNING : spurred cordon, Guillot



HARVEST: handmade in the last week of september

VINIFICATION : Skilful and selective pruning is a prerogative for achieving this product. The vines are pruned to produce less than 1 kilo per grape tree. The grapes are then carefully selected at harvest. The fermentation is traditional at a regulated temperature



REFINEMENT : 30 months in big oak french barrels and 10 in bottle

It is released for sale more than four years after harvest.



AGING : long period



ALCOHOL: 14,5%

SUGAR: (g/l) < 1.05

TOTAL ACIDITY : (mg/l) 5.4

Tasting:

COLOR: Very deep, intense ruby, tending to garnet with ageing.

BOUQUET Rich, appealing, with subtle notes of oak.

PALATE: Tannic and well structured, powerful, with a lingering finish.

COMPLEMENTS : An important wine: recommended especially with red meats, game, meats cooked in sauces, and mature cheeses. Especially good with: Veal braised in Licurgo (Brasato ubriaco di Licurgo).

