



Areas of Origin: Terontola in the Cortona municipality. The vineyards are located on medium-textured soils that tend to be clayey, well exposed and located at an altitude of about 300 meters above sea level.

Harvest: by hand when the fruit ripens

Grapes: 100% Cabernet Sauvignon

Wine name: Lucumone

Denomination: Cabernet S. Cortona Doc

Bottles produced: 995 bottles vintage 2017

Training system: Spurred cordon

Plant density: 5000 plants / ha

Grape production: 60 quintals / hectare

Alcoholic proof: 14.5% vol.

Color: red violet shades.

Smell: ripe aromas, hints of plants with balsamic hints.

Taste: soft and enveloping in the mouth, dense, elegant in evolution and long persistence.

Vinification: Vinification in steel at a controlled temperature between 26 ° and 28 ° C, leaving it to macerate with the skins for 26 - 28 days.

Aging: Matured for 16 months in French oak barriques where malolactic fermentation takes place. Aged for 6 months in bottle.

Serve: 18 ° - 20 ° C.

Food matches: tasty dishes such as soups and ribollite. Red meat, roast, grilled and stewed game