

Lorenzo I *Serendipity*

2022 Umbria IGT (Typical Geographical Indication)

Sangiovese 100%

Organic wine obtained from red grapes from our vineyards.

Hand-picked grapes vinified with 40% wood fermentation and 60% steel fermentation.

Aged in second passage tonneaux oak barrels for 6 months then aged in glass for a year.

Grape variety Sangiovese 100%

Intense ruby color, floral scent of violet and rose, with fruity nuances of blueberry and pomegranate.

Fresh and harmonious, excellent as an aperitif and all-course meal with red or white meats, cured meats and cheeses.

Serve: 18-20°

Alcohol: 14,5%vol.

