BAUR au LAC Vins

Eleonora 2013

IGT Lazio rosso, Villa Caviciana, 3000 ml

3000 ml

CHF 91.– instead of CHF 107.– Art. nr. 35257913

A straightforward and honest wine where the spicy aromas of the Sangiovese (white pepper, cinnamon, and star anise) are accompanied by pomegranate, rose hip and apricot. A hint of rose scent and of herbs finalizes the complexity of the bouquet. The Eleonora is a pleasure for the senses with a lot of freshness and fruitiness, harmoniously balanced between acidity and agreeable supple tannins. At the International Bio Wine Prize 2016, it got 96 points!

Origin:	**Italy / Lazio**
Grape variety:	**Sangiovese, Merlot**
Ripening potential:	**2 to 8 years after harvest**
Drinking temperature:	**16 to 18 °C**
Food Pairing:	**Cold fish dish, dried meat, Saltimbocca, Orecchiette, Strozzapreti alla siciliana, Vegetable cous-cous, Pizza or Flammkuchen, Risotto with ceps**
Vinification:	**fermentation in steel tank**
Harvest:	**hand-picking**
Maturation:	**in steel tank**
Bottling:	**filtration**
Maturation duration:	**12 months**
Volume:	**13.5 %**

Note: Contains sulphites

Certified organic or biodynamic wine

Vegan

BAUR au LAC Vins

Epicurean profile

Nose profile

Intensity

Floral

Fruitiness

Spiciness

Complexity

Palate profile

Initial impression

Acidity / Juiciness

Tannins

Body

Length