



Eleonora

IGT Lazio rosso, Villa Caviciana, 2013

3000 ml

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
Maturity:	2 to 8 years
Serving temperature:	16 to 18 °C
Drinking suggestion:	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 %



Certified organic or biodynamic wine



Vegan

BAUR *au* LAC Vins

Epicurean profile

Nose profile

Intensity

1 2 3 4 5 6 7 8 9 10

Floral

1 2 3 4 5 6 7 8 9 10

Fruitiness

1 2 3 4 5 6 7 8 9 10

Spiciness

1 2 3 4 5 6 7 8 9 10

Complexity

1 2 3 4 5 6 7 8 9 10

Palate profile

Initial impression

1 2 3 4 5 6 7 8 9 10

Acidity / Juiciness

1 2 3 4 5 6 7 8 9 10

Tannins

1 2 3 4 5 6 7 8 9 10

Body

1 2 3 4 5 6 7 8 9 10

Length

1 2 3 4 5 6 7 8 9 10