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## Lanario

IGT toscana

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Lanario is a wine produced using exclusively Syrah grapes, hand picked in crates and vinified in tubs, where the grapes are preserved whole. A manual punching-down is carried out during fermentation. After racking, the wine continues its maturation process for a period of about 10 months in tonneaux for the second passage, where the malolactic fermentation takes place. Subsequently, the wine rests for a few months in steel before being bottled.

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**Characteristics:** Lanario is characterised by an intense ruby red colour and a pleasant nose in which fruity notes prevail, dominated by red and floral fruits and offering hints of mallow. A spicy component can also be detected, where cinnamon, black pepper, vanilla and tobacco stand out quite well. The wine does not disappoint on the palate, standing out for the elegance of the tannins that envelop the palate and for its balance.

**Pairs well with:** Lanario is a wine which, thanks to its excellent structure, pairs perfectly with grilled red meats and, why not, with wild boar or game in general.

