



Cortona
BARACCHI
WINERY

O'LILLO!

IGT TOSCANA ROSSO – RED WINE



Ruby red with violet hints. Cherry and black currant aroma.

Pleasant and light notes of black pepper, tobacco and forest floor.

Easy to drink, fresh, full-bodied with soft tannins.

THE VINEYARDS

Thirty hectares of vineyards located in four distinct locations within the DOC Cortona: A terroir renowned for centuries for its dedication to quality viticulture due to the high altitude, galley soils, great brightness and a fantastic warm, dry micro-climate with wide temperature ranges.

VINIFICATION

The grapes are macerated for 22 days in conical oak tanks, then vinified separately in stainless steel vats to preserve all their fruity notes and drink ability. Their union gives different characteristics to the final

wine, making O'LILLO! a perfect wine for every occasion.

FOOD PAIRING

Pork, red meat, pasta with tomato sauce, cold cuts and very versatile in general.

TECHNICAL DETAILS

REGION	Cortona, Italy
GRAPES	Sangiovese, Cabernet, Merlot, Syrah (25% each)
ALCOHOL	13.5%

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