

Servicing Star Markets Locally



## O'LILLO IGT TOSCANA ROSSO 2015

Baracchi Winery, Tuscany, Italy

LCBO # 479071 | 14.5% alc./vol. | \$21.95 | Release: 03-Feb-2018

"Pretty blueberry and mineral aromas and flavours. Medium body, firm tannins and fresh finish. Shows the high quality of 2015. Drink now." Score — 90p. (James Suckling, 2016)

Blueberry and blackberry aromas and flavours on the nose and palate, with toasty oak and dark spice. Firm grip on the palate from tannins. Full-bodied. Decant 2 hours and enjoy with a rare steak. Food pairings: meat lasagne, rich stews in tomato sauce, vegetarian pizza. Score – 90p. (Natalie MacLean, 2018)

"Lots of blackcurrants, grapes and lemon zest character. Full body, firm and silky tannins and a long and flavourful finish. It's firm and very tight. Compact structure. Delicious blend of cabernet sauvignon, merlot, syrah and sangiovese. Better in 2018."

Score – 93p for 2014 vintage. (James Suckling, 2015)

## Terroir:

Baracchi Winery is located on a beautiful hillside to the east of Cortona, with stunning views of the Valdichiana Valley, in a typical Tuscan villa, home of the famous poet Antonio Guadanoli in the XVII century. Estate covers 75 Ha, half of which are vineyards. There is exquisite 5\*\*\*\* boutique resort and Michelin star restaurant on the property.



## Vinification:

BARACCHI

JAMESSUCKLING.COM?

wine reviews & ratings

natalie,

After destemming and light crushing varieties are vinified separately; maceration in oak tanks ~22 days including malolactic fermentation. 3 months in stainless steel tanks. Bottling after 6 months followed almost 1 year bottle aging.

Variety: Merlot 25%, Syrah 25%, Cabernet 25%, Sangiovese 25%

Residual sugar: 2 g/L

Serving suggestion and food pairing: Serve at 17°C. Uncork 1 hour before serving. Perfect accompaniment for grilled meat, lassagne, rich pastas and risotto.



James Suckling '16	90p
Natalie MacLean '18	90p
James Suckling '15 (14vntg)	9 <b>3</b> p
Wine Spectator '15(14vntg)	90p
James Suckling (13vntg)	91p