



## O'LILLO IGT TOSCANA ROSSO 2016

Baracchi Winery, Tuscany, Italy

**eCommerce # 878827 | 14.5% alc./vol. | \$24.30**

*Intense ruby red colour with violet hues. Fruity nose of cherry and blackcurrant. Pleasant notes of black pepper, tobacco and forest floor. Balsamic hints. Fresh, full body and soft tannins. Long and pleasant finish.*

*"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 on 2015 vintage (Natalie MacLean, 2018)**

### 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:

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** **91p**

**James Suckling (15vntg)** **90p**

**Natalie MacLean '18 (15vntg)** **90p**

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