

2008 LEONUCCI RE DEL SOLE

UMBRIA, ITALY



THE WINE:

100% Sagrantino grape from Umbria, Italy. The harvest is done between October 25 – November 10, allowing extra “hang time” for greater ripeness and concentration. Often referred to as Umbria’s Brunello this thick skinned grape produces wines of tremendous power and cellarability. After hand harvesting and double sorting the juice is extracted (all from the initial press) and aged in small French oak for 22 months. Winemaker Stefano Leonucci produces under 1,000 cases per year of this wine. The power is similar to an Amarone yet with Brunello-like complexity and tannin.

THE ESTATE:

The Leonucci Estate is a 10 acre property in the hills of Umbria in the Massa Martana Montignano district. It has been owned by the Leonucci family since 1964. The vineyards sit on the famous “Via Flaminia” – the road that connected ancient Rome to the north of Europe. Numerous archeological finds, such as Amphorae (ancient wine storage containers) have been unearthed by Stefano Leonucci over the years of tending his land. The south facing vineyards are planted with two distinct clones of Sagrantino along with Merlot and a nearly extinct white grape called Lugliolo. The vines are planted at varying densities with a system to keep the vines very low to the ground; this along with very limited irrigation keeps the yields exceptionally low.

TASTING NOTES:

Color: Dark purple, bordering on black, reminiscent of eggplant skin.

Aromas: Sweet black cherry liquor, layers of complex spice – with vanilla and fresh herbs – and hints of leather and fresh cut cedar.

Flavors: The deep, powerful fruit – loaded with black cherry and ripe berries – is matched with incredibly well-backed tannins and acidity. Multiple tiers of velvet-textured fruit and floral flavors linger for what seems like minutes on the palate.

Food Pairing: The ultimate in decadence would be to serve this alongside filet mignon with a sweet balsamic syrup and goat cheese drizzle.

~ DRINK NOW THROUGH 2030 ~