



Società Agricola F.lli Urbani di Urbani Angelo & C. s.s.

Lucca - Gattaiola

Merlot:

This wine is made with Merlot grapes vinified as a single variety. After a long time, over 15 days, of fermentation, this wine ages in chestnut barrels, according to the local tradition, where it stays during a period of 24/36 months. After being bottled it gradually becomes refined

Food pairing: *It overwhelms the flavours of grilled meat such as beef and pork, wild fowl, cold cuts, braised meat and well-aged cheeses.*

Tips: *In order to enjoy the taste, uncork the bottle, pour it into another container and let it sit for a while at room temperature (about 18°) before serving.*

Cabernet:

This wine is made with the vinification of Cabernet Franc grapes and Cabernet Sauvignon grapes. After 15 days of fermentation, the wine ages in chestnut barrels, according to the local tradition, where it stays during a period of 12/24 months. After being bottled it gradually improves

Food pairing: *Cabernet pairs well with grilled beef and pork, wildfowl and braised meat.*

Tips: *In order to enjoy the taste, uncork the bottle, pour it into another container and let it sit for a while at room temperature (about 18°) before serving*

Sangiovese:

This wine is made with the vinification of Sangiovese grapes. After 10-15 days of fermentation, Sangiovese ages in chestnut barrels, according to the local tradition, where it stays during a period of 12-24 months. Before it become refined in the bottles

Food pairing: *It overwhelms the flavours of grilled meat such as beef and pork, wild fowl, cold cuts, braised meat and well-aged cheeses.*

Tips: *In order to enjoy the taste, uncork the bottle, pour it into another container and let it sit for a while at room temperature (about 18°) before serving*



Società Agricola F.lli Urbani di Urbani Angelo & C. s.s.

Lucca - Gattaiola

Canaiolo :

This varietal wine is made with Canaiolo grapes. After the fermentation, this wine ages in barrique during a period of 10-12 months, before it becomes refined in the bottles. It's an elegant, balanced and refined wine

Food pairing: *this wine is accompanied with main courses and it makes them tastier. It pairs well with red meat , such as wild fowl, grilled beef and pork, braised meat coldcuts and well- aged cheeses*

Tips: *uncork the bottle an hour before serving at room temperature (about 18°).*

Rubrum :

Typical wine with a fruit aroma, made with the varieties of red grapes cultivated in the farm, such as: sangiovese, canaiolo, Merlot, black Malvasia, Moscato and Sirah in variable percentage. After 7-10 days of fermentation, this wine ages for 8-12 months, before it is bottled.

Food pairing: *this wine pairs well with couldcuts and cheese, summer recipes and all the recipes of the traditional cuisine of Lucca*

Tips: *In order to enjoy the taste, uncork the bottle, pour it into another container and let it sit for a while at room temperature (about 18°) before serving*

Aurum :

As in the past, this is a white wine made from various white grapes cultivated on the farm, according to local traditions: Vermentino, Trebbiano and Malvasia and others in smaller quantities. After fermentation on the skins for a few days, which gives it a deep yellow color, it ages in stainless steel tanks, where it stays for about 8-10 months

Food pairing: *it pairs well with traditional seafood recipes such as salted codfish, stockfish and fish soups. But also with meat and dessert or biscuits.*

Tips: *serve it cool, not cold or at room temperature*