Castello dei Rampolla, Panzano in Chianti (Tuscany)

Liù Merlot Toscana IGT

Vintage	2021
Winemaker	Castello dei Rampolla
Region	Tuscany
Alcohol	13% vol.
Grapes	100% Merlot

Winemaking

The unfiltered wine is initially aged for nine months in cement tanks and in terracotta amphorae and is almost fully fermented to 0 g/l residual sugar. After bottling, the wine matures in the bottle for a further six months.

Our tasting note

Deep red in colour. Elegant, fresh on the nose with a bouquet of sour cherries, laurel and cassis. Fresh and fruity on the palate with notes of redcurrant and plum. Well-integrated tannins and a hint of salt. A long and elegant finish. Maurizia found the character of this wine to be very «feminine» and so she and her brother named it «Liù » in tribute to their mother Livia, who was lovingly called Liù by her husband Aleco Di Napoli.

Castello dei Rampolla

Under the influence of the legendary Alceo di Napoli, the Castello dei Rampolla wines, and in particular the Sammarco, gained absolute cult status. Alceo was the first in the Chianti region to plant the Bordeaux grape variety Cabernet Sauvignon. Alceo s children Luca and his sister Maurizia have been running the vineyard since 1994. They switched to bio-dynamic cultivation over the course of four years. They now produce some of the very best wines in Italy - the famous oenologist Giacomo Tachis also merits praise for this, as he was always there with help and advice.

Suitable with

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