

Love & Libations: Royal Reds for the Royal Celebrity Wedding



By [Yolanda Shoshana](#)

All eyes have been on the royal [celebrity wedding](#) between Meghan Markle and Prince Harry. Between the cameras, approvals from the Queen, and invitations, Markle will probably be thrilled to relax with a glass of wine during her wedding reception. While there are many charming things about Markle, what I like about her the most is her love of good Italian red wine. Imagine chilling with Meghan over a glass of red, talking about tiaras and, hopefully, she shares the secret to her roast chicken recipe.

“The Tig” was the name of Markle’s lifestyle blog that was named after Tignanello, a full-bodied red wine from Italy. Long story short, it’s a wine from Tuscany that is a part of what is called the Super Tuscan revolution, which took place in the 1970’s. The red blend is a combo of Sangiovese, Cabernet Sauvignon, and Cabernet Franc produced in the Chianti Classico region. This would suggest that Markle has a sophisticated palate. She is prepared for all of the fancy meals at the palace, not to mention the food she will share with Prince Harry as they travel the world together.

A bottle of Tignanello can run from \$80 to \$150. However, there are Tuscan wines up to par that are more affordable. The following is a list of five wines that I like to think of as “royal reds” from Tuscany and ones that I think would receive a thumbs up from Markle herself. After all, a bold Italian red is perfect to sip during fairy-tale weddings or for a [date night](#) with your prince or princess.

Check out these red wines worthy of any royal celebrity wedding!

Luce Della Vite Toscana 2014 (\$100)

This unique wine is produced by Frescabaldi Estates in Montalcino. It’s the first wine from that area made with 60% Sangiovese and 40% Merlot. Montalcino is a highly regarded wine producing commune known for fabulous red wines. The Luce is an elegant blend that has aromas of cherries, blackberries, leather, and coffee. Doesn’t that sound nice? Pair with a cheese plate or an exquisite meal. When you want to feel like a [royal celebrity couple](#), this is the perfect wine.

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Luce della Vite Lucente Toscana 2015 (\$27)

It's the second wine from the Luca Della Vite estate that is also produced in Montalcino. This red is a bit younger than the Luce. A full-bodied blend of 50% Merlot, 25% Sangiovese, and 25% Cabernet Sauvignon, the bottle is packed with fruity aromas. A glass of this goes great with cured meat and cheese. Think of it as a bold and sexy red. It would pair wonderfully with a romantic night.

Roxanne Rosso Toscana 2016 (\$20)

This Super Tuscan wine is produced on Sting and Trudie Styler's Chianti estate called II Palagio. Who knew they had wine, right?! Roxanne is a blend of 80% Sangiovese, 10% Merlot, 10% Syrah. It's the kind of red that goes great with a steak or pasta dish. A truffle cheese would always be a good pairing. If you can't make it to II Palagio, let romance find you and your boo in this bottle of red.

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La Mannella Brunello di Montalcino 2012 (\$80)

While this wine isn't considered a Super Tuscan wine, it's produced in Tuscany. It is made with 100% Sangiovese grapes. In fact, Brunello is the local nickname for the Sangiovese grape. This bold wine is great with beef, lamb, and hearty red sauce dishes. When you want to feel fancy, this is a where it's at.

Cecchi La Mora Maremma Toscana 2015 (\$14)

A fabulous wine for every occasion, a blend of Cabernet Sauvignon and Syrah suits all palates. Aromas that will hit your nose are cherries, spice, chocolate, and a touch of floral. This one would be perfect for a night of snuggling in with roast chicken and garlic mashed potatoes, just like Meghan and Harry. It would also work for a girl's night in, you just may need extra bottles.

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