



LANCIOLA

BIANCO DELLA LANCIOLA

Production & Winemaking:

PRODUCTION AREA: Impruneta (Florence)

ALTITUDE: 200 m, A.S.L.

EXPOSURE: South-East

POSITION: Hilly

COMPOSITION OF SOIL : Shale

HARVEST PERIOD: First ten days of September

FERMENTATION: In Steel tanks at a controlled temperature

AGING: In Steel tanks at a controlled temperature

BOTTLE AGING: 3 months minimum

ALCOHOL CONTENT: Approx, 12,00%

Details & Sensations:

ACCOMPANIMENT:

This wine is suitable for accompanying first And second courses based on fish and white meat.

ORGANOLEPTIC FEATURES:

COLOR: Light gold yellow with green reflections

BOUQUET: Fruity, sweet, with evident touches of yellow fruit honey and yellow flowers combined with gentle hints of oak and vanilla.

FLAVOR: Silky, rich, bulky, Good acid balance with persistent fruity and spicy aftertaste.

SERVING TEMPERATURE:

Best served at a temperature of 10 – 12 °C

