



LANCIOLA

RICCIOBIANCO I.G.T.

Production & Winemaking:

PRODUCTION AREA: Impruneta (Florence)

ALTITUDE: 200 m, A.S.L.

EXPOSURE: South-East

POSITION: Hilly

VINE VARIETY: Chardonnay 100%

COMPOSITION OF SOIL : Shale

HARVEST PERIOD: First ten days of September

FERMENTATION: In oak "barriques"

AGING: In Massif oak "bamques" For 6 months

BOTTLE AGING: 6 months minimum

ALCOHOL CONTENT: Approx, 13,00%

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

