



LANCIOLA

VIN SANTO DEL CHIANTI COLLI FIORENTINI D.O.C.

PRODUCTION AREA: Impruneta
ALTITUDE : 200 meters above sea level
EXPOSURE: South-East
LOCATION: Hilly
SOIL COMPOSITION: Clay shale
HARVEST: Choices made in the first ten days of September

GRAPE VARIETIES:
Mainly Trebbiano and Malvasia

VINIFICATION:
Natural drying of the grapes; Traditional vinification in small oak barrels

AGING: In oak barrels for a minimum of 4 years
ALCOHOL CONTENT: about 15.50%.

SERVICE MODE:
It is recommended to serve at 18°-19°C

GASTRONOMY: It goes well with all desserts

ORGANOLEPTIC CHARACTERISTICS

COLOUR: Intense golden yellow with slight red notes of antique gold

BOUQUET: Very complex, fruity, with notes of dried and candied yellow fruit, apricot, acacia honey, orange peel; floral notes of yellow flowers

TASTE:
Complex, sweet, soft, opulent; with a persistent fruity aftertaste of candied fruit, accompanied by a good final tension that revives the sweet fruity notes.

