



LANCIOLA

VIN SANTO DEL CHIANTI CLASSICO
(Occhio di Pernice)
D.O.C.

PRODUCTION AREA: Greve in Chianti

ALTITUDE: 300 meters above sea level

EXPOSURE: South-East

LOCATION: Hilly

SOIL COMPOSITION: Shale clayey

HARVEST: Choices made in the first ten days of September

GRAPE VARIETIES: Mainly Sangiovese

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 16.00%.

SERVING METHOD: It is recommended to serve at 16°-18°C

GASTRONOMY: It goes well with all desserts

ORGANOLEPTIC CHARACTERISTICS

COLOR: Intense golden yellow with coppery reflections

BOUQUET: Very complex, intense, spicy and fruity, with notes of dried and candied fruit, hints of apricot, of orange peel, citrus fruit, walnut hull; persistent fresh and sweet spicy notes.

TASTE: Complex, sweet, soft, opulent; with fruity and persistent aftertaste of dried fruit, candied fruit and spices.

