



LANCIOLA

CHIANTI COLLI FIORENTINI

PRODUCTION AREA: Impruneta (Fi)

ALTITUDE: 200/280 meters above sea level

EXPOSURE: South-West

LOCATION: Hilly

GRAPE VARIETIES: Mainly Sangiovese

SOIL COMPOSITION: Clay shale

HARVEST: September

VINIFICATION: In steel tanks

AGING: 18 months

ALCOHOL CONTENT: about 13.50%.

Details & Sensations:

GASTRONOMY:

It goes well with red meat dishes, mushrooms and aged dry cheeses.

ORGANOLEPTIC CHARACTERISTICS:

COLOUR: Red with slightly garnet hues

BOUQUET: Ample, complex, slightly fruity with earthy mineral notes, combined with sensations of chocolate, spices and leather

TASTE: Medium structure with articulated tannins, with a fairly dense texture in balance with the acidity. Good volume. Long aftertaste with mineral and spicy sensations.

SERVICE MODE:

It is recommended to serve at 18° – 19°C

