



LANCIOLA

CHIANTI COLLI FIORENTINI RISERVA

PRODUCTION AREA: Impruneta

ALTITUDE: 200/280 meters above sea level

EXPOSURE: South-West

LOCATION: Hilly

SOIL COMPOSITION: Clay shale

HARVEST: 1st ten days of October

GRAPE VARIETIES: Mainly Sangiovese

VINIFICATION: In steel tanks

AGING: In wood for at least 6 months

ALCOHOL CONTENT: about 13.50%.

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

GASTRONOMY:

It goes well with meat-based dishes, white and red, with mushrooms, patés 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, fairly dense texture in balance

with acidity. Good volume.

Long aftertaste with mineral and spicy sensations.

