



# LANCIOLA

## RICCIOTTO I.G.T.

PRODUCTION AREA: Impruneta (Fi)

ALTITUDE: 200 meters above sea level

EXPOSURE: South-West

LOCATION: Hilly

GRAPE VARIETIES: Sangiovese

SOIL COMPOSITION: Clay shale

HARVEST: End of September

VINIFICATION: In steel tanks; Government for Tuscan use

ALCOHOL CONTENT: about 13.50%.

### GASTRONOMY:

It goes well with red meat dishes, mushrooms and semi-mature cheeses.

### ORGANOLEPTIC CHARACTERISTICS:

COLOUR: Ruby red, with slightly garnet hues.

BOUQUET: Evident spice and persistent complexity.

TASTE: Well-defined contrast between the acidity and roundness of the wine. Intense sensations on the palate with a good final persistence.

### SERVICE MODE:

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

