



# LANCIOLA

## ROSSO DELLA LANCIOLA



GRAPE VARIETIES: Mainly Sangiovese e Complementary

Production & Vinification:  
PRODUCTION AREA: Impruneta (Fi)

ALTITUDE: 200 meters above sea level

EXPOSURE: South-West

LOCATION: Hilly

SOIL COMPOSITION: Clay shale

HARVEST: September

VINIFICATION: In steel tanks

ALCOHOL CONTENT: about 13.00%.

Details & Sensations:

GASTRONOMY:

It goes well with dishes based on white and red meat, mushrooms and fresh cheeses.

ORGANOLEPTIC CHARACTERISTICS:

COLOUR: Red with slightly garnet hues.

BOUQUET: Fruity and persistent.

TASTE: Medium structure in balance with acidity, long aftertaste with spicy sensations.

SERVICE MODE:

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