



LANCIOLA

TERRICCI I.G.T

VINES: Mainly Sangiovese and complementary

Production & Vinification:

PRODUCTION AREA: Impruneta (Fi)

ALTITUDE: 250 meters above sea level

EXPOSURE: South-West

LOCATION: Hilly

SOIL COMPOSITION: Clay shale

HARVEST: First ten days of October

VINIFICATION: In steel tanks

ALCOHOL CONTENT: about 13.50%.

Details & Sensations:

GASTRONOMY:

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

ORGANOLEPTIC CHARACTERISTICS:

COLOR: Intense ruby red, dark with red hues.

BOUQUET: Ample, complex, fruity with tones of red fruit, combined with woody sensations and spicy notes of cinnamon and vanilla.

TASTE: Structured wine, soft, fleshy, voluminous; elegant and persistent with a fruity aftertaste revived by a good acid tension.

SERVICE MODE:

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

