



LANCIOLA



LE MASSE DI GREVE CHIANTI CLASSICO D.O.C.G.

PRODUCTION AREA: Greve in Chianti
ALTITUDE: 300 meters above sea level
EXPOSURE: South-West

LOCATION: Hilly
SOIL COMPOSITION: Clay shale
HARVEST: First ten days of October
GRAPE VARIETIES: Mainly Sangiovese
VINIFICATION: In steel tanks
AGING: 18 months
ALCOHOL CONTENT: about 13.50%.
METHOD OF SERVICE: It is recommended to serve at 18°-19°C

GASTRONOMY

It goes well with meat dishes undemanding red, mushrooms, pate and seasoned dry cheeses.

ORGANOLEPTIC CHARACTERISTICS

COLOUR: Ruby red with slightly garnet hues
BOUQUET: Ample, sweet, fruity with evident notes of vanilla, combined with spicy phenols.
TASTE: Medium tannic structure, with a sweet attack, full center of the mouth accompanied by a good acid tension. Persistent fruity aftertaste.