



LANCIOLA



LE MASSE DI GREVE

CHIANTI CLASSICO RISERVA 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: 24 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.