



LANCIOLA



LE MASSE DI GREVE

CHIANTI CLASSICO GRAN SELEZIONE D.O.C.G.

PRODUCTION AREA: Greve in Chianti

ALTITUDE: 300 meters above sea level

EXPOSURE: South-West

POSITION: Hilly

COMPOSITION OF THE SOIL: Clay shale

HARVEST: First ten days of October

VARIETY OF VINE: Mainly Sangiovese

AGING: 30 months

ALCOHOL CONTENT: Approximately 14.50%.

METHOD OF SERVICE: It is recommended to serve at 18°-19°C

GASTRONOMY:

It goes well with meat dishes

red, with mushrooms, patés and aged cheeses

ORGANOLEPTIC CHARACTERISTICS

COLOR: Ruby red with slightly garnet hues

PERFUME: Wide, sweet, fruity with evident spicy and under-growth notes.

TASTE: Well-developed and delicate tannin full center of the mouth accompanied by good acidity.

Persistent fruity aftertaste

Great longevity