



LANCIOLA



RICCIONERO I.G.T.

PRODUCTION AREA: Impruneta (Fi)

ALTITUDE: 200 meters above sea level

EXPOSURE: South-East

LOCATION: Hilly

GRAPE VARIETIES: Pinot Noir

SOIL COMPOSITION: Clay shale

HARVEST: First ten days of September

VINIFICATION: In steel tanks

REFINEMENT IN THE BOTTLE: Minimum 6 months

ALCOHOL CONTENT: about 13.00%.

GASTRONOMY:

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

ORGANOLEPTIC CHARACTERISTICS:

COLOUR: Intense ruby red, with slightly garnet hues.

BOUQUET: Ample, complex, slightly fruity with earthy mineral notes, combined with sensations of chocolate, spices and leather.

TASTE: Medium structure with tannins, articulated, with a fairly dense texture in balance with the acidity. Good volume. Long aftertaste with mineral and spicy sensations.

SERVICE MODE:

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