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Vigneto di Campolungo Chianti Classico Riserva D.O.C.G.

GRAPES :	Sangiovese
PRODUCTION ZONE:	Chianti Classico
ALTITUDE:	350 - 550 m (1.150 – 1.800 ft.) above sea level
TYPE OF SOIL:	Schist and sandstone marl
TRAINING SYSTEM:	Cordon Spur and Chianti Arch
PLANT DENSITY:	3.300 – 5.128 vines per hectare (1.335 – 2.075 per acre)
HARVEST PERIOD:	5th October – 15th October
ALCOHOL LEVEL:	13.00 % vol.
SERVING TEMPERATURE:	18° - 20° C (64° - 68° F)
RECOMMENDED GLASS:	A large glass, narrowing at the rim
AGING POTENTIAL:	8/10 years

TECHNICAL INFORMATION

Temperature-controlled fermentation (at 26° C; 79° F) lasts for around 20 days, with pumping over in an open vat during the initial phase; the malolactic fermentation takes place immediately after the alcoholic one. This is followed by a long period of maturation (around 2 years) in new 25-30 hl French oak barrels.

TASTING NOTE

Its color is a deep ruby red with a faint garnet tinge. Its aromas are the extremely typical ones of Sangiovese: the fundamental notes are those that characterize a Chianti Classico of breed: iris, spices (pepper) and wild berries. On the palate, the oak, held at bay by the wine's ample fruit, leaves room for nuances of preserves and of spices, which are in perfect harmony with the bouquet.

SERVING SUGGESTIONS

It makes an ideal accompaniment for all good food, especially for the simple but tasty cuisine of Tuscany, with its barbecued meats, game and mature cheeses.

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Lamole di Lamole