



CHIANTI CLASSICO DOCG RISERVA

AUSTERE, REFINED AROMAS, A FORCEFUL TEXTURE, DENSITY OF FLAVOR AND LONGEVITY:
THAT, FOR US, IS WHAT MAKES A RISERVA. IT IS THE WINE WHICH, IF KEPT IN A SUITABLE CELLAR,
CAN KEEP US COMPANY FOR A GENERATION.



GRAPES:

Sangiovese, Canaiolo Nero

PRODUCTION ZONE AND VINEYARD:

Lamole, Vigneto Il Prato and Le Masse

ALTITUDE:

470 - 655 m. (1.542 - 2.149 ft.) a.s.l.

TYPE OF SOIL:

Schist and sandstone marl

TRAINING SYSTEM:

Spurred Cordon and Chianti Arch

PLANT DENSITY:

3.300 - 5.128 vines per hectare

HARVEST PERIOD:

5th October - 20th October

ALCOHOL LEVEL:

13.50% vol.

SERVING TEMPERATURE:

16 - 18 °C (64 - 68 °F)

RECOMMENDED GLASS:

A large glass, narrowing at the rim

AGING POTENTIAL:

6/8 years

BOTTLES PER BOX:

6

FORMAT (CL):

75 (25,3 OZ) - 150 (50,7 OZ)



TECHNICAL INFORMATION

Vineyards of between 6 and 74 years of age at 470-655 meters above sea level, with a westerly exposure. Vinification in stainless steel with maceration for around 16 days; 6 months' maturation in stainless steel, then 26 months in large (30 hl) casks.

TASTING NOTE

A broad yet restrained bouquet, in which the fruit (fresh plums) is dappled with floral tones of violets, sylvan ones of ferns, bark and humus, and underlying hints of iodine. The overall sensation is one of total control, class and charisma. Mineral nuances on the finish.

SERVING SUGGESTIONS

Not only the "usual" Florentine steak or rosticciana of pork. Our Riserva has vigor and intensity in spades, and can be matched wonderfully with lamb, pigeon, offal recipes, braised meats and stews; and, should one wish, it can also stand up to the powerful aromas of truffle.

Lamole di Lamole

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