

LAM'ORO

ROSSO TOSCANA I.G.T. 2016

This wine, with its multi-varietal approach, echoes the polyphony of rock and light of Lamole's terroir: a paradigm of creative profundity, lyrical dynamism and harmonious composition in liquid form.



Size 75 cl

GRAPES: Cabernet Sauvignon, Merlot, Sangiovese

PRODUCTION ZONE: the area of Lamole, in the high hills of the commune of Greve in Chianti (Province of Florence)

ALTITUDE: 420 - 655 m (1,375 - 2,150 ft.) above sea level

TYPE OF SOIL: sandstones containing galestro (clayey schist) and macigno toscano, with insertions of alberese (stratified limestone)

VINE TRAINING SYSTEMS: Guyot and Cordon Spur

PLANT DENSITY: 4,000 - 5,500 vines per hectare (1,860 - 2,560 per acre)

HARVEST PERIOD: between the end of September and the second half of October, depending on the variety and exposition

ALCOHOL LEVEL: 14,50% vol.

SERVING TEMPERATURE: 16 - 18 °C (61 - 64 °F)

RECOMMENDED GLASS: a large glass, narrowing at the rim

AGING POTENTIAL: 6 - 8 years

BOTTLES PER WOODEN BOX: 3 - 1

SIZE (CL): 75 - 150



TECHNICAL INFORMATION

The grapes, harvested when perfectly ripe, are vinified with separate fermentation of the three varieties, which allows us to customize temperatures and length of skin maceration so as to enhance their different distinctive characteristics in terms of structure, aromas, and personality. From the following spring onwards, the wines – still separated according to variety and origin – go into barriques for maturation, where they remain. They are then meticulously combined to create the final blend, which rests, again in barriques. This period of *élevage* of the finished wine in oak is followed by maturation in bottle for at least 4 months before release onto the market.

TASTING NOTE

Its deep, opaque ruby color leads into a concentrated nose that impresses with its array of scents of fruits such as blackberries and blueberries and of sweet spices, all of which are enveloped in balsamic sensations of mint and medicinal herbs, as well as empyreumatic ones of toast and coffee. On the palate, this aromatic complexity finds an ideal underlay in the dense, rounded tannins – an iron fist in a velvet glove; the tanginess and acidity give liveliness to the taste and innervate the aftertaste of black fruits, dark spices and *boisé* hints with vibrant sensations.

SERVING SUGGESTIONS

As a wine with considerable structure and complex aromas, LAM'ORO calls for a range of gastronomic offerings that are similarly characterized by richness and strong, multi-layered taste sensations. Red meat dishes are the most logical choice, whether the recipes are simple or elaborate, traditional or innovative and contemporary. The wide selection of mature cheeses also represents a sphere of enjoyment for this wine, which reaches the apex of appreciation when accompanying preparations that are notably piquant or spicy.