



VIGNETO DI CAMPOLUNGO

CHIANTI CLASSICO DOCG GRAN SELEZIONE

THE NOBLE SYNTHESIS OF THE INTERACTION BETWEEN MAN AND NATURE.

From grapes of portentous aromatic intensity from the historic Campolungo vineyard, which stretches from 420 to 580 metres above sea level amidst historic terraces, arises this Chianti Classico Gran Selezione. But it is only the winemaking wisdom of Lamole di Lamole that transforms it into the stratified and solemn wine that declares its origin already in its name, Vigneto di Campolungo Chianti Classico Gran Selezione. The result of one of our best vineyards, a synthesis of our dedication.



GRAPES: Sangiovese

PRODUCTION ZONE AND VINEYARD: Lamole, Campolungo vineyard

ALTITUDE: 420 - 576 m. (1.378 - 1.890 ft.) a.s.l.

TYPE OF SOIL: Schist and sandstone marl

TRAINING SYSTEM: Spurred Cordon and guyot

PLANT DENSITY: 3.300 - 5.128 vines per hectare

HARVEST PERIOD: 15th October - 20th October

ALCOHOL LEVEL: 14,50 % vol.

SERVING TEMPERATURE: 16 - 18 °C (64 - 68 °F)

RECOMMENDED GLASS: A large glass, narrowing at the rim

AGING POTENTIAL: 8/10 years

BOTTLES PER WOODEN BOX: 6 - 1 - 1

FORMAT (CL): 75 (25,3 OZ) - 150 (50,7 OZ) - 300 (101,4 OZ)



TECHNICAL INFORMATION

The grapes, picked in the after careful selection, are destalked and pass through an optical sorter. Following pressing, the must ferments in 50 hl truncated cone-shaped vats, with maceration on the skins for about two weeks. This is followed by a period of maturation of at least 30 months in medium-sized oak barrels, with a small proportion having its *élevage* in barriques. The subsequent maturation in bottle for over nine months before release onto the market is

fundamental for the integration and harmony of the wine's aromatic and structural components.

TASTING NOTE

A concentrated, bright ruby red color acts as a prelude to the bouquet of violets and red and black berry fruits, which mingle attractively with spicy and balsamic aromas. On the palate, it is powerful and vigorous, dynamic and elegant; the extremely dense tannins are set off by tastebud-tlingling tangy and succulent sensations that

linger in a finish which simply crackles with fruit, spices and aromatic herbs.

SERVING SUGGESTIONS

Because of its concentration and depth, this is a wine with a natural disposition for pairing with food, especially with richly flavored soups, pasta dishes with game sauces, and meat recipes that are slow-cooked or include spices and herbs. Excellent with more mature cheeses.