



VIGNA GROSPOLI

CHIANTI CLASSICO DOCG GRAN SELEZIONE

THE POETRY OF LAMOLE'S LANDSCAPE.

A vineyard lying on ancient terraces, cultivated using the archaic alberello lamolese bush training system, gives its name to our Vigna Grospoli Chianti Classico Gran Selezione. The sandy soil of the Chianti massif - together with the constant exposure to breezes and to very bright sunlight - creates the ideal conditions for a charming, lyrical wine. It is complex in structure, rich in aromatic nuances, and seductive on the palate: this is the poetry of Lamole di Lamole.



GRAPES: Sangiovese

PRODUCTION ZONE AND VINEYARD: The Grospoli vineyard at Lamole, in the commune of Greve in Chianti

ALTITUDE: 540 - 580 meters above sea level

TYPE OF SOIL: Sandstone containing galestro (schistous clay) and sands deriving from macigno toscano

TRAINING SYSTEM: Alberello lamolese bush training

PLANT DENSITY: 6,000 vines/hectare

HARVEST PERIOD: The third week in October

ALCOHOL LEVEL: 14,50 % vol.

SERVING TEMPERATURE: 16 - 18 °C

RECOMMENDED GLASS: A large glass, narrowing at the rim

AGING POTENTIAL: 8/10 years

BOTTLES PER WOODEN BOX: 6 - 1 - 1

FORMAT (CL): 75 - 150 - 300



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-tingling 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.