

# BACCHANAL WINE IMPORTS INC.

## IMPORTERS OF FINE WINES

10 MIDLAND AVENUE - SUITE 200

PORT CHESTER - NY 10573

TEL. 1-914-303-3316 - FAX 1-775-317-5385

[www.bacchanalwines.com](http://www.bacchanalwines.com) - [fp@bacchanalwines.com](mailto:fp@bacchanalwines.com)

## LANCIOLA

In Greve, in the heart of the Chianti Classico area the Azienda Agricola Lanciola has around 14 hectares, 10 of which are devoted to specialized vineyards with optimum south-west exposure, on particularly favorable soil, at an altitude of approximately 300 meters. In addition to Sangiovese, the vineyards contain Cabernet Sauvignon, Merlot, Syrah, Canaiolo and Colorino grapes.

## Terricci Tuscany Igt



PRODUCTION AREA: Impruneta (Fi)

ALTITUDE: 250 m, A.S.L.

EXPOSURE: South - West

VINE VARIETY : Sangiovese, Cabernet Sauvignon and Cabernet Franc

COMPOSITION OF SOIL : Shale

HARVEST PERIOD : 1st ten days of October

AGING: In Massif Central oak barrels for 18 months

BOTTLE AGING: 12 months minimum

ALCOHOL CONTENT: Approx. 13.50%

SERVING TEMPERATURE: Best served at a temperature of 18° - 19° C

FOOD PAIRING:

This wine is suitable for accompanying red meat dishes with mushrooms and mature dry cheeses.

TASTING NOTES:

COLOR : Intense ruby red, dark with hints of red.

BOUQUET: Full, complex. Fruity, with hints of red fruits combined with signs of fresh aromas and spicy touches of cinnamon and vanilla.

PALATE: Structured wine, silky, fleshy, and bulky: elegant and persistent with a fruity aftertaste enhanced by a good level of acidity.