

BACCHANAL WINE IMPORTS INC.

IMPORTERS OF FINE WINES

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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.

Chianti Colli Fiorentini docg



PRODUCTION AREA: Impruneta (Fi)

ALTITUDE: 250 m, A.S.L.

EXPOSURE: South - West

VINE VARIETY : 90% Sangiovese, 10% local grapes (Ex. Colorino)

COMPOSITION OF SOIL : Shale

HARVEST PERIOD : 1st ten days of October

AGING: In stainless steel tanks and 32HL wooden barrels

BOTTLE AGING: 6 months minimum

ALCOHOL CONTENT: Approx. 13.50%

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

TASTING NOTES:

Deep slightly violet pigeon blood ruby with lively ruby rim. The bouquet is fairly intense, and fresh, with forest berry fruit, a mixture of cherry and also quite a bit of black currant, that gains definition from hints of berry fruit acidity, slight floral accents, and underlying berry fruit jam. On the palate it's ample and smooth, with fairly rich forest berry fruit supported by berry fruit acidity and fairly light tannins that do have a slight burr, and flow into a clean berry fruit finish. It will work quite well with grilled meats or light stews, and you may also want to drink it by the glass with friends.