BACCHANAL WINE IMPORTS INC. IMPORTERS OF FINE WINES

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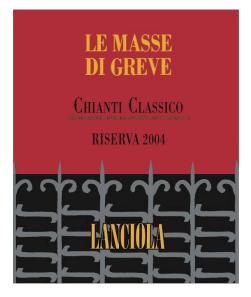
LANCIOLA

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.

<u>LANCIOLA</u>

CHIANTI CLASSICO RISERVA

<u>LE MASSE DI GREVE</u> Denominazione di Origine Controllata e <u>Garantita</u>



Grapes: 95% Sangiovese, 5% Merlot, Cabernet Sauvignon, Colorino, Canaiolo Vineyards location: Greve Extension: 5 ha Orientation: East and West Altitude: 1000 ft Vine training: Tuscan arch and 'cordone speronato' Soil: Clay and Marl

Vinification: In small stainless still vats before ageing.

Ageing: Aged in French Oak barrels of 25 and 35 hl for a period of up to 18 months with an additional ageing in bottle for at least 6 months.

Tasting Notes: Intense ruby red color with tones of burgundy; the bouquet is full, sweet and fruity. There are evident hints of vanilla scent combined with spices. It has a medium tannic structure with elegant taste, good acidity and round tannins. On the palate the wine shows elegance, persistency and harmony.

Food Pairing: Excellent when served with flavorful dishes, red meats, game, filets, and with well matured, strong flavored cheeses.