

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 - 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.

CHIANTI CLASSICO

LE MASSE DI GREVE

GRAN SELEZIONE

Denominazione di Origine Controllata e
Garantita



The long-awaited Gran Selezione has just come on the US market. For those not already aware, Gran Selezione is the new, highest designation for wines from Chianti Classico. A quick look at the Consorzio's published regulations reveals two main, additional requirements for Gran Selezione: Grapes must come exclusively from the given estate's vineyards, and a level of quality must be attained relative to certain technical criteria (min. 30 months aging, no additives, min.13% alc/vol, min. acidity 4.5g/l, etc.).

Grapes: 95% Sangiovese, 5% Colorino

Vineyards location: Greve (Single vineyard with 70 years old vines)

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 24 months with an additional ageing in bottle for at least 6 months.

Tasting Notes: Lively and intense ruby red. Flavors of ripe red fruit like cherry, blueberry, blackberry and floral notes like violet. Vanilla, spices and intense elegant aromatic notes. This is a wine of great personality and character, elegant and rich taste. The wine made from the best Lanciola grapes results in this superb, powerful and elegant Gran Selezione.

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