

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.

"Vin Santo Chianti Colli Fiorentini Doc"



ALTITUDE: 200 m A.S.L.

EXPOSURE: South - East

POSITION: Hilly

GRAPE VARIETY: Trebbiano and Malvasia

COMPOSITION OF SOIL: Shale

HARVEST PERIOD: Selection carried out in the first 10 days of September

FERMENTATION: The grapes are left to dry out naturally until the January Following the harvest

AGING : In oak kegs for 4 years

BOTTLE AGING : 6 months minimum

ALCOHOL CONTENT : 16,00%- 18 ,00%

TASTING NOTES:

Amber in color with golden highlights, the wine shows intense aromas with ample nutty notes along with a perceptible presence of figs, plums, and toasted almonds, a nose of great complexity with a sweet and spicy personality, completely fused in its various elements and impeccably clean. The palate is very balanced between a tonic acidity and a sweetness which gives suppleness and roundness, an enveloping texture, and a long and fascinating finish and aftertaste.