

# BACCHANAL WINE IMPORTS INC.

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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 the classic Red wines based on Sangiovese, the winery is producing an excellent Sangiovese Rose' named Ricciorosa.

## “RICCIOROSA” SANGIOVESE ROSE' IGT TOSCANA



GRAPE VARIETY: 100% Sangiovese

ALTITUDE: 220 m, A.S.L.

EXPOSURE: South - West

COMPOSITION OF SOIL: Shale

HARVEST PERIOD: The grapes are carefully handpicked in mid-September, to ensure that the optimum level of acidity is retained, which is vital for this fresh, fruity style of wine.

VINIFICATION: The grapes are destemmed and gently crushed. We use a mixed wine racking process consisting of 50% from the first gently crushing and 50% from the classic “salasso” method, consisting of removing the juice from the bottom of the fermenter, minimizing skin contact, thereby keeping tannins as low as possible, while giving the wine its lovely pink color. Selected yeasts initiate the fermentation at about 18°C for 10 days.

ALCOHOL CONTENT: 13%

### TASTING NOTES:

A rosé with a real Tuscan personality. A perfect rosé color, the wine is very aromatic, fresh with hints of cherry, pomegranate and poppy. The palate is soft, delicate, with rich berry flavors, well-structured, with a long crisp, clean and persistent finish.

It is ideal as an aperitif and it pairs perfectly with fish, seafood, poultry and young, mild cheeses. Serve chilled at 55°F (12°C).