

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.

Vin Santo del Chianti Classico Doc

"OCCHIO DI PERNICE"



PRODUCTION AREA: Impruneta (Fi)

ALTITUDE: 200 m, A.S.L. EXPOSURE: South - East

POSITION: Hilly

VINE VARIETY: Sangiovese & Canaiolo

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 'caratelli' for 4 years

BOTTLE AGING: 12 months minimum

ALCOHOL CONTENT: 15,00% - 18,00%

SERVING TEMPERATURE: Best served at a temperature of 16° - 18°C

TASTING NOTES:

Deep and intense golden yellow with copper highlight in color, this wine shows elements of dark chocolate, dried figs and candied red fruit, apricot and orange peel, citrus and walnut.

Lanciola Occhio di Pernice is incredibly rich and full on the palate, with hints of juniper berries, very complex soft, opulent with a long, lingering fruity aftertaste and a sweet finish.

A real meditation wine!