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Chianti Classico “Blue Label” Chianti Classico D.O.C.G.

GRAPES :	Sangiovese (80%) Cabernet Sauvignon (10%) Merlot (10%)
PRODUCTION ZONE:	Chianti Classico
ALTITUDE:	350 - 550 m (1.150 – 1.800 ft.) above sea level
TYPE OF SOIL:	Schist and sandstone marl
TRAINING SYSTEM:	Cordon Spur and Chianti Arch
PLANT DENSITY:	3.300 – 5.128 vines per hectare (1.335 – 2.075 per acre)
HARVEST PERIOD:	25th September – 15th October
ALCOHOL LEVEL:	13.00 % vol.
SERVING TEMPERATURE:	18° - 20° C (64° - 68° F)
RECOMMENDED GLASS:	A large glass, narrowing at the rim
AGING POTENTIAL:	5/6years

TECHNICAL INFORMATION

Temperature-controlled fermentation (at 26° C; 79° F) lasts for around 16 days, with pumping over in an open vat during the initial phase. This is immediately followed by the malolactic fermentation. Maturation takes place for six months in traditional 50hl oak casks, and for a further six months in French oak barriques with various degrees of toasting.

TASTING NOTE

The color is an intense ruby red with faintly garnet tones. The initial aromatic sensations are sweetish and vanilla-like, typical of wines matured in barriques. The clean, ethereal bouquet then highlights Sangiovese’s spicy notes. On the palate we again find very well-integrated oak which, however, soon gives way to hints of wild berry fruit preserve and to that nuance of spices we perceived on the nose.

SERVING SUGGESTIONS

It is recommended for barbecued meat, like sliced Chianina steak, or with game, such as pheasant stuffed with truffles: excellent with mature cheeses.

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Lamole di Lamole