



## Lamole di Lamole *Chianti Classico D.O.C.G.*

*A textbook Chianti Classico, this wine is open and inviting, ripe and balanced.*

### Fast facts:

- **Region:** Chianti Classico (Tuscany)
- **Grapes:** 80% Sangiovese, 10% Merlot and 10% Cabernet Sauvignon
- **Style:** Red cherry, earth and warm spice with full, rich body.
- **Production:** Traditional fermentation, then aged six months in large oak casks followed by six months in barrique of various toasts.
- **Pairing:** Probably the most recognized Italian wine, the high acidity here cuts through rich dishes like steaks and pairs wonderfully with Italian-influenced dishes.

BTG: \$ \_\_\_\_\_ Bottle: \$ \_\_\_\_\_



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## Lamole di Lamole *Chianti Classico D.O.C.G.*

### Describing the wine:

- Expressive nose of red cherry, earth and warm spice framed by subtle vanilla notes of oak. The palate tastes of wild berry fruit preserves with lively acidity and a full, round body.
  - The Romans first planted vines in this area over 700 years ago. Today, our organically managed vineyards are located on terraces at one of the highest points in Chianti Classico (at over 1,600 feet).
  - Due to the range of temperature, sunlight, and ventilation in our vineyards, we produce wines with remarkable elegance, richness and length.
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