

LANCIOLA 2006

CHIANTI COLLI FIORENTINI

D.O.C.G

PRODUCTION AREA :

Impruneta (Florence)

ALTITUDE :

220 m. a.s.l.

EXPOSURE :

South - West

POSITION :

Hilly

VINE VARIETY :

90% Sangiovese, Merlot,
Canaiole, Gamay

COMPOSITION OF SOIL :

Shale

HARVEST PERIOD :

1st ten days of October

FERMENTATION :

In steel tanks

AGING :

In steel tanks and 32 quintal
oak barrels.

BOTTLE AGING :

6 months minimum

ALCOHOL CONTENT :

13.50%

SERVING TEMPERATURE :

Best served at a temperature of
18° - 19° C

ACCOMPANIMENT :

This wine is suitable for accompanying
white and red meat dishes
Mushrooms and fresh cheeses.



ORGANOLEPTIC FEATURES

COLOR: Red, with slight shades of burgundy.

BOUQUET: Full, sweet, fruity, with hints of earthy minerals combined with touches of chocolate spices and leather.

FLAVOR: Average structure with reasonably dense tannin texture and balanced acidity. Good volume. Long lasting aftertaste with mineral and spicy touches.