

LAMOLE DI LAMOLE



Wednesday, October 26, 2022

LAMOLE DI LAMOLE

LAMOLE, IN THE MUNICIPALITY OF GREVE IN CHIANTI ITALY

BIOLOGICAL



STORY = We seek in this wine to allow the indigenous grapes to express the real quintessence of Lamole. A translucent colour, finesse and floral perfumes, and delicacy of touch. It is a red whose area of origin has transfused purity, inspiration, clarity and moderation.

TECHNICAL INFORMATION = Vineyards aged between 6 and 40 years old, at 420- 655 meters above sea level, with south-westerly and westerly exposures. Vinification in stainless steel with a brief maceration on the skins; maturation for 6 months in stainless steel, then one year in large (50 and 70 hl) casks.

PRODUCTION AREA = Lamole, in the municipality of Greve in Chianti.

ASPECT AND ELEVATION = 1,378 – 2,149 feet above sea level.

SOIL TYPE = Schist and sandstone marl.

COLOUR = Deep, vibrant ruby.

BOUQUET = A delightful bouquet of violet and blue flowers, raspberry and pomegranate, with some underlying hints of precious spices.

PALATE = Fresh on the palate, with delicate tannins and a satisfying tanginess on the finish. The overall impression is one of hearty, yet in a sense, refined spontaneity.

RECOMMENDED WITH = A splendid red for accompanying genuine Tuscan fare: pappa al pomodoro and ricotta and vegetable gnudi, but also, served cool, with rustic, garlicky cold cuts, carpaccio and beef tartare, testaroli with basil pesto or cacciucco (fish soup).

SERVING TEMPERATURE = 16 – 18 degrees C.

RECOMMENDED GLASS = A large glass, narrowing at the rim.

AGEING POTENTIAL = 5 – 6 Years

GRAPE:
SANGIOVESE
CANAIOLO NERO

90 Points Decanter World Wine Awards

2019 Duelame Chianti Classico DOCG 14.0% Alc

LAMOLE DI LAMOLE

CHIANTI CLASSICO ITALY

BIOLOGICAL



STORY = Strictness and finesse of the aromas, noticeable power, density in taste, maturity potential. for us, that's the point a riserva: it is the wine that we have at appropriate storage a whole can accompany the generation for a long time.

TECHNICAL INFORMATION = The bunches, which come mainly from the Il Prato and Le Masse vineyards lying at between 470 and 655 meters above sea level, underwent optical berry selection. After delicate pressing, the must began fermentation, with maceration on the skins for approximately 12 days at a temperature of 24-26°C as well as periodic pumping over and délestage in order to obtain optimum extraction of the anthocyanin's and tannins. During the following spring, the wine was put into 30-50 hectolitre casks to mature for at least two years prior to the final assemblage and bottling.

PRODUCTION AREA = Lamole, Il Prato and Le Masse Vineyards.

ASPECT AND ELEVATION = 1,150 – 1,800 feet above sea level.

SOIL TYPE = Schist and sandstone marl.

COLOUR = Deep, ruby red.

BOUQUET = A prelude to scents of wild red berry fruits and floral aromas of violets and broom, as well as balsamic hints and those of underbrush.

PALATE = Its development on the palate is harmonious yet incisive, more dynamic than muscular, and more mineral than tangy, with fine grained tannins and lively freshness sustaining the tight elegant fruit. The aromatic finish is deliciously persistent.

RECOMMENDED WITH = Not only the usual Fiorentina steak or roscicciana of pork. Our Riserva has energy and intensity in spades, and can be paired magnificently with oven-baked vegetable dishes, as well as with game, offal, and braised or stewed meats; if necessary, it can stand up to the aromatic force of truffles or that of very mature cheeses.

SERVING TEMPERATURE = 18 – 20 degrees C.

RECOMMENDED GLASS = A large glass, narrowing at the rim.

AGEING POTENTIAL = 8 – 10 Years

GRAPE:

95% SANGIOVESE

5% CANAILOLO NERO

90 Points Wine Spectator

Comments = A taut, linear red, exhibiting cherry, currant, rosemary, earth and mineral flavours. Firm and vibrant, with fine balance and length in a sleek ending. Best drinking now and up until 2032.

2018 Lareale Chianti Classico Riserva DOCG 14.0% Alc