



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

*Traditional Chianti Classico
Riserva using traditional Tuscan
varietals.*

Fast facts:

- **Region:** Chianti Classico (Tuscany)
- **Grapes:** 95% Sangiovese, 5% Canaiolo
- **Style:** Dried black cherry and earthy notes with a moderate body and firm tannins.
- **Production:** Traditional fermentation, then aged 22 months in large oak casks.
- **Pairing:** Earthy notes here are brilliant with mushroom-based dishes. Savory flavors and acidity makes this ideal for rich meats like lamb, boar or game.

BTG: \$ _____ Bottle: \$ _____



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Describing the wine:

- Complex notes of dried black cherry, sage, spice and leather lead to a dense palate including firm tannins and a long, vibrant finish.
- 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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