



## UNIQUENESS IN CHIANTI CLASSICO.

The Lamole di Lamole winery has its home in Greve in Chianti (Tuscany), within Italy’s oldest and most famous appellation, Chianti Classico. Lamole di Lamole vineyards stand on one of the region’s highest points, between 1150 and 2000 f.a.s.l. As a result, this location provides the ideal temperature variations, sunlight and winds for excellent ripening of the grapes. In addition, it provides elegance, richness and persistence to the aroma and flavor potential of its wines.

### TERROIR



*The South and West facing vineyards, at altitudes between 1150 and 2000 feet, enjoy a continental climate with low summer rainfall, pronounced winds and excellent exposure to sunlight. The permeable “macigno chiantigiano” soil (a mix of albarese and galestro stone), provides a good source of minerals to the vines.*

### SANGIOVESE CLONES



*Lamole di Lamole has always strived to find the ideal Sangiovese clones for its terroir. Since 2008, we have only planted Sangiovese clones. Today, we have around 32 different clones planted. These clones produce loosely packed bunches with smaller berries and with a higher skin-flesh ratio. As a result, this skin-flesh combination gives our wines more richness and length.*

### SUSTAINABILITY



*Our commitment to the organic farming of all Lamole di Lamole vineyards lays in the use of organic compost, the elimination of chemical fertilizers and the rebuilding of historic stone terraces.*

### WINEMAKING PHILOSOPHY



*Our wines are aged in casks made from premium French oak, which are similar in size to modern steel tanks. Furthermore, they allow us to preserve natural aromas and ensure that our wines are a true reflection of their provenance, terroir and that they have the right evolution. Consequently, the casks also help to achieve excellent ageing while reducing and balancing the effect of the wood on the natural aromas of the Sangiovese grape.*

81 hectares

*of organically managed vineyards*

1150-2000 ft  
A.S.L.

*Panoramic terrace and vineyards altitude*



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*TRE BICCHIERI - GAMBERO ROSSO  
award-winner*



## OUR “CRU”

The **Chianti Classico DOCG** Gran Selezione from Lamole di Lamole is the result of a rigorous and selective harvest. . This wine is produced only from grapes grown in our **Campolungo Vineyard**, hence its name. Additionally, the **Gran Selezione** di Lamole di Lamole is the perfect ambassador for the unique terroir.

## NOTES

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## WINES



Chianti Classico DOCG  
Blue Label



Chianti Classico DOCG  
Riserva



Chianti Classico DOCG  
Gran Selezione Vigneto  
di Campolungo

## ACCOLADES



Chianti Classico DOCG — 2014  
Chianti Classico DOCG — 2015



Chianti Classico DOCG  
Gran Selezione “Vigneto di Campolungo”  
2013 — 91 pts.  
Chianti Classico DOCG Riserva 2013 — 91 pts.  
Chianti Classico DOCG 2015 — 93 pts.  
Chianti Classico DOCG 2016 — 90 pts.



Chianti Classico DOCG  
Gran Selezione “Vigneto di Campolungo”  
2013 — 92 pts.  
Chianti Classico DOCG Riserva 2014 — 90 pts.  
Chianti Classico DOCG Riserva 2015 — 92 pts.  
Chianti Classico DOCG 2015 — 93 pts.  
Chianti Classico DOCG 2017 — 92 pts.

## POS MATERIAL



Wine Key



Drop Stop

*For commercial purpose only, 2020 update.*

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