



PODERE CASTELLINUZZA LAMOLE

Chianti Classico Docg Organic wine

Composition :	95% Sangiovese 5% Canaiolo
Harvest:	hand made at the beginning of October
Altitude vineyards:	550-600 meters above sea level
Production area:	Lamole
Soil:	sandstone
Facing:	North-west and south-west
System production:	Guyot
Vinification:	in cement tanks with maceration of 13-15 days with frequent pumping over and punching
Maturation:	in cement tanks for about 30 months and than in the bottle for at least 4 months
Production vintage:	8000 bottles
Features:	Bright ruby red color with good intensity, intense smell, very typical wine Chianti Classico Lamole, with hints of red fruits, cherry, raspberry and violet flowers, good structure, fresh and harmonious on the palate, with soft tannins well integrated with pleasant red fruit notes on a final persistence.

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