



PODERE CASTELLINUZZA LAMOLE

Chianti Classico Riserva

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| Composition: | 100% Sangiovese |
| Harvest: | hand made in October |
| Altitude vineyards: | 550-600 meters above sea level |
| Facing: | North-west – For Riserva, we do a special selection of the best grapes harvested in the heart of our oldest vineyard positioned in a chestnut wood. |
| System production: | Bow typical Chianti and sapling |
| Vinification: | in cement tanks with maceration of 16-18 days with frequent pumping over and punching |
| Maturation: | in cement tank for 30 months, and than in the bottle for at least 12 months |
| Production: | 1200 bottles |
| Features: | Bright ruby red color with good intensity, intense smell, very typical wine Chianti Classico Lamole, very elegant, 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. |

Rimani in contatto con noi:

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