

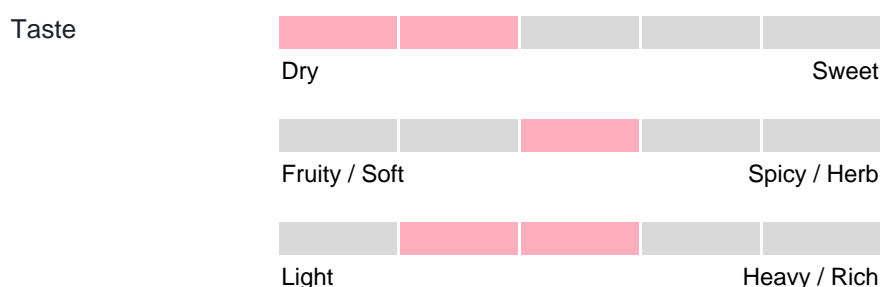
Vergani



LAREALE CHIANTI CLASSICO DOCG RISERVA BIO LAMOLE DI LAMOLE 75CL



Chianti classico DOCG, Lamole di Lamole, Toscana, Italy



Vintage 2019

Notes

Vinification After pressing, the must ferments with a two-week maceration on the skins in steel tanks, where it remains until early spring. This is followed by more than two years of aging in 30- and 50-hl oak barrels.

Grape varieties 100% Sangiovese

Alcohol 14.0%

Format 75 cl

Awards / Ratings	Falstaff (2018)	91/100 Punkte
	Veronelli (2018)	3/3 Stelle
	Luca Maroni (2018)	91/100 Punkte
	Gambero Rosso (2018)	2/3 Bicchieri
	Daniele Cernilli (2018)	93/100 Punkte
	Bibenda/Duemilavini (2018)	4/5 Grappoli

LAMOLE DI LAMOLE

The Lamole di Lamole estate was founded after the Second World War. The historic cellar, which still houses the aging rooms and wine bar, dates back to the mid-14th century and was part of Lamole Castle. The winery has a total of 288 hectares, 40 of which are planted with vines in the Lamole area. The average age of the vines of these vineyards is 25-30 years, with "peaks" of 74 years in the upper part of the vineyard Il Prato. Since 2005 Lamole has embarked on a process of sustainable soil transformation that allows them to manage their vineyards entirely organically. The vineyards of Lamole di Lamole are located at an altitude of up to 650 meters above sea level, making them among the highest in the Chianti classico DOCG appellation.

