

Vergani



LAM'ORO IN HK TOSCANA IGT LAMOLE DI LAMOLE "BIO"



Toscana igr, Lamole di Lamole, Toscana, Italy

Taste 
Dry Sweet


Fruity / Soft Spicy / Herb


Light Heavy / Rich

Vintage 2018

Notes Bright ruby red; nose of ripe cherries, basil, dried oregano, blackberries and caramel. Stretches on the palate with fine sweetness, juicy, nice tannin and savory. In the final again fine caramel nuances from toasting.

Vinification Each variety is vinified separately, the wines are aged for 6 months in barriques. Only then is the cuvee created and refined again for 2 years. In the bottle the wine continues to develop for at least 8 months.

Grape varieties Sangiovese, Merlot, Cabernet Sauvignon

Alcohol 14.5%

Format 150 cl

Awards / Ratings

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.