



# LAREALE

## CHIANTI CLASSICO DOCG RISERVA

### HIS MAJESTY FROM THE LAMOLE AREA.

This Riserva has merited a name that is intended to celebrate its character: honest and straightforward, yet regal at the same time. An impeccable interpretation of the most distinctive and original elements of its zone of provenance, the area of Lamole, it is - for us - the perfect representation of the concept of a Riserva wine. Austere and refined, Lareale Chianti Classico Riserva is our passe-partout for the generations of the future.



**GRAPES:** Sangiovese, Canaiolo Nero

**PRODUCTION ZONE AND VINEYARD:** Lamole, in the commune of Greve in Chianti

**ALTITUDE:** 470 - 655 meters above sea level

**TYPE OF SOIL:** Sandstone containing galestro (schistous clay) and macigno toscano, with insertions of alberese (limestone)

**TRAINING SYSTEM:** Cordon Spur and the traditional arched cane system of Chianti

**PLANT DENSITY:** 3,300 - 5,200 vines/hectare

**HARVEST PERIOD:** From the end of September to after mid-October

**ALCOHOL LEVEL:** 14.00 % vol.

**SERVING TEMPERATURE:** 16 - 18 °C

**RECOMMENDED GLASS:** A large glass, narrowing at the rim

**AGING POTENTIAL:** 6 - 8 years

**BOTTLES PER BOX:** 6

**FORMAT (CL):** 75 - 150



### TECHNICAL INFORMATION

The bunches, which come mainly from the Il Prato and Le Masse vineyards lying at between 470 and 655 meters above sea level, underwent optical berry selection. After delicate pressing, the must began fermentation, with maceration on the skins for approximately 12 days at a temperature of 24-26°C as well as periodic pumping over and délestage in order to obtain optimum extraction of the anthocyanins and tannins. During the following spring, the wine was put into 30-50

hectoliter casks to mature for at least two years prior to the final assemblage and bottling.

### TASTING NOTE

Its deep ruby red color acts as a prelude to scents of wild red berry fruits and floral aromas of violets and broom, as well as balsamic hints and those of underbrush. Its development on the palate is harmonious yet incisive, more dynamic than muscular, and more mineral than tangy, with fine-grained tannins and lively freshness

sustaining the tight, elegant fruit. The aromatic finish is deliciously persistent.

### SERVING SUGGESTIONS

Not only the usual Fiorentina steak or roscicciana of pork. Our Riserva has energy and intensity in spades, and can be paired magnificently with oven-baked vegetable dishes, as well as with game, offal, and braised or stewed meats; if necessary, it can stand up to the aromatic force of truffles or that of very mature cheeses.