

CHIANTI CLASSICO RISERVA "LODOLAIO" DOCG 2013



IN VINEYARD

Lodolaio is born in a unique terroir in the world due to its microclimate and soil characteristics, located at 500-600 Mt of altitude. Lodolaio is born from Sangiovese grapes obtained from reproduction by mass selection of vines of ancient origin, a true corporate heritage. It matures in the ancient cellar of Castelvecchi, under the vaults of the thousand-year old castle. All these elements contribute to an excellent result in terms of balance between power and elegance.

IN THE CELLAR

The grapes are harvested with perfect maturity, and maceration lasts for 40 days. After a first decanting, the wine is replaced in steel tanks for 6 months, and then transferred to large oak barrels where ages for 18 months. The evolution ends with an ageing in bottle that lasts until optimal maturity.

IN TASTING

Ruby red colour, with slight maroon reflexes. The perfume is complex, typical, with the fruity notes of red berries evolving into a delicate, refined bouquet of spices.

A Chianti Classico Reserve, of excellent structure, elegantly tannic, with a great balance.

PLUS

Elegant bouquet.
Wine of great balance, meditation.

PAIRINGS

Indicated to accompany dishes of red meat braised or barbecue and game.

Taste 18°C

AWARDS



4 Grapes in Bibenda Guide



Gold Medal 90+
in Gilbert & Gaillard



90 points
I Vini di Veronelli

Technical information

- Bottle Size: 0,75 l
- 14% Alc. Vol.
- Grapes: 100% Sangiovese
- Sulphites: 80 mg/l (-47 % legal limit)
- Sugar: 0,5 gr/l
- Acidity: 6,5
- PH: 3,48
- Vineyard Name: Ontani-Giardino
- Location: Radda in Chianti, loc. Castelvecchi
- Planting year: 1950-2000
- Hectares: 6
- Density: 2700-5000
- Yield: 50-65 Q / ha
- Bottles produced annually: 12 000