

CHIANTI CLASSICO RISERVA

“LODOLAIO” DOCG 2015



IN VINEYARD

The Year 2015 starts with a cold snowy winter while the spring time is long and well-balanced. The temperatures increases from the second half of May, keeping stable until the end of the harvest. The activity of the plants keeps balanced thanks to some rainfall during the summer. The grapes are carefully selected by hand from the best vineyards of Castelvecchi. Lodolaio is born from Sangiovese grapes obtained from reproduction by mass selection of vines of ancient origin. A unique terroir in the world due to its microclimate and soil characteristics, located at 400-600 m of altitude.

IN CELLAR

The Year 2015 has produced a well balanced harvest considering quantity and quality. The maceration in cellar lasts for 35-45 days. After a first decanting, the wine refines in french oak barriques of first and second ride for 12 months. Then, it refines in steel tanks for a short period. Lastly, it is bottled and it refines until is ready for sale.

IN TASTING

The color is ruby red with purple shades and bright reflections. The scent is complex, typic, with intense red berry fruit notes that evolves in a fine and delicate spicy nuance. The taste is intense of great structure with elegant tannins and a superb balance.

PAIRINGS

Indicated to accompany red meat braised dishes or grilled and also game.

Tasting at 18 °C

AWARDS



4 Grapes by Bibenda
Guide



Silver Medal at
DWWA 2018



Gold Medal (92 points) by
Gilbert & Gaillard Guide



90 points
(3 stars) by I Vini
di Veronelli

Technical information

- Bottle Size: 0,75 l
- 14% Alc. Vol.
- Grapes: 100% Sangiovese
- Sulphites content: 80 mg/l (-47% limite legale)
- Sugar: 1 gr/l
- Acidity: 6,5
- pH: 3,48
- Vineyard Name: Ontani -Giardino - Poggione
- Location: Radda in Chianti, loc. Castelvecchi
- Planting distance: 2,5 m x 0,8 m
- Planting year: 1990 - 2000
- Hectares: 6
- Vine density: 5 000
- Yield per hectare: 50 q/Ha - 65 q/Ha