



AWARDS

CHIANTI CLASSICO RISERVA "Lodolaio" 2016 Docg

IN VINEYARD

Lodolaio is born from Sangiovese grapes obtained from reproduction by mass selection of vines of ancient origin, a true corporate heritage, in a soil characterized mainly by galestro and alberese.

The year 2016 was characterized by constant heat, without excessive peaks, which helped the ripening of the grapes. The excellent summer and the accentuated temperature range created an ideal climate for the production of wines with high aromatic profiles and with excellent acidity. A vintage that, more than others, will enhance the characteristics of Sangiovese, with anthocyans, polyphenols and varietal perfumes of great uniqueness and concentration.

IN THE CELLAR

Maceration occurs in concrete tanks for 35-40 days. The wine, after a first decanting, refines for 12 months in new french oak barrique. After a passage in steel tanks, the wine is bottled and ages until the perfect maturity level is reached.

IN TASTING

Bright red color with purple reflections. Fresh scent, complex with intense fruit reminiscent of the scents of red berry fruit such as cherry, currants, blackberry and raspberry. The spicy notes lead back to licorice, cloves, cinnamon, pepper and dark chocolate with a vanilla finish. The taste is warm and enveloping with elegant tannins.

PLUS

Elegant Bouquet. Wine of great balance, meditation wine.

PAIRINGS

Indicated to accompany dishes of red meat braised or cooked and game. Try it with Fiorentina steak or with Pecorino Gran Riserva cheese.

Taste at 18°C

4 Grapes Bibenda guide







91 points Wine Advocate Guide **Robert Parker**



90 points I Vini di Veronelli



Silver Medal Decanter

Technical information

- Bottle Size: 0,75 l
- 14% Alc. Vol.
- Grapes: 100% Sangiovese
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- Sulphites: 80 mg/l (-47 % legal limit)
- Sugar: 1 gr/l
- Acidity: 5,5
- PH: 3,45
- Vineyard Name: Ontani -Giardino Poggione
- Location: Radda in Chianti, loc. Castelvecchi
- Planting year:1990-2000

- Hectares: 6
 Density: 5000
 Yield: 50 Q / ha-65 Q / ha
 Bottles produced annually: 12 000

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