Lamole di Lamole

Chianti Classico Riserva, Siena

2021 Lareale Chianti Classico Riserva

SANGIOVESE



SCAN TO VIEW ONLINE

this.wine/v/VT-CLMGZKYIE

VARIETIES



100% Sangiovese

ABOUT THIS WINE

Lareale comes from areale, an Italian term that indicates a territory's historical and geographical attributes. Lareale pays homage to the authenticity and uniqueness of Chianti Classico. For us, it's the perfect representation of the concept of a Riserva wine. Austere and refined, Lareale Chianti Classico Riserva is our legacy for future generations.

TASTING NOTES

APPEARANCE

A deep ruby red color.

NOSE

Dried black cherry on the nose, along with forest floor and violets.

PALATE

The palate is dynamic, showing leather and spice, extending to a very long and complex mineral finish. A textbook Riserva: elegant, with nicely firm structure and very savory, fine-grained tannins.

FOOD PAIRING

Intense flavors and an energetic palate with fresh acidity pair well with both simple traditional preparations and more elaborate dishes. Great with rosemary-scented Bistecca alla Fiorentina, smoked duck breast with berry compote, and vegetarian Ribollita (Tuscan kale, beans and bread soup).

TECHNICAL

ABV
14.0%

LAMOLE DI LAMOLE

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WINEMAKING

VINEYARD

The hamlet of Lamole (population under 100) is situated in the highest part of the hills of Greve in Chianti, close to Monte San Michele. Our certified organic vineyards are mainly terraced with dry stone walls, which absorb and reflect the sun during the day and release heat at night. It is a blend from Lamole's few vineyard sites, including Le Masse, Lamole's highest vineyard, close to 670 meters above sea level, and Il Prato.

The grape bunches mainly come from the Il Prato and Le Masse vineyards at 1542-2149 feet above sea level.

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

Between the first and third weeks of October.

WINEMAKING

Once at the crush pad, the grapes are sent through the optical sorter, which not only selects berries with optimal sugar ripeness but also sorts based on color, berry size, and skin density. Vinified using our unique metodo differita (deferred extraction method) for brilliant color and smooth tannins. Aged in large oak casks for 24 months and a further 3 months in the bottle for integration of fruit and tannins and to add roundness and a nutty character. The name Lareale comes from the Italian word areale, signifying a specific geographical area with unique characteristics.

AGING

Aged in large oak casks for 24 months and a further 3 months in the bottle.