Lamole di Lamole

Chianti Classico, Toscana

2024 Maggiolo

SANGIOVESE, CABERNET SAUVIGNON, MERLOT



SCAN TO VIEW ONLINE

this.wine/v/VT-HCEKGXWZM

VARIETIES



- **80%** Sangiovese
- **10%** Cabernet Sauvignon
- **10%** Merlot

DRINK **2026–2031**

ABOUT THIS WINE

Maggiolo Chianti Classico D.O.C.G. is a taste of the joyful sunniness of our area. The name of this tasty, rounded wine is based on that of the iris (“giaggiolo”), a typical flower of the Lamole area that dots our vineyards in the month of May (“Maggio”) when it is at the height of its splendor. We can perceive it in the enchanting sensations and the gentle, soothing textures it offers us with every sip.

TASTING NOTES

APPEARANCE

Bright ruby red color.

NOSE

Delicate floral notes and wild herbs on the nose.

PALATE

Ripe and juicy red cherries, earthy notes, and warm baking spices fill the palate. The slight sweetness of vanilla adds to the appeal. The body is broad and enveloping, tannins are lush, and acidity is bright. Freshness and youth, combined with rich fruity flavors.

FOOD PAIRING

Due to its juicy and supple flavors and herbal notes, this wine pairs well with meat and seafood, both herb-scented as well as spicier preparations. Try it with spaghetti marinara with sweet Italian sausages, American meatloaf, or paella with shrimp and squid. For vegetarian options it is perfect with roasted vegetables on chickpea socca or pesto pizza.

LAMOLE DI LAMOLE

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TECHNICAL

ABV

13.5%

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. The Chianti Classico is a blend from Lamole's various vineyard sites, including Merlot from La Masse, Lamole's highest vineyard, close to 670 meters above sea level.

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

ALTITUDE:420 – 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, to produce Chianti Classico that is intense but ready to drink upon release. The varieties are fermented separately at a moderate temperature of 22–26°C, in open-vat containers with the cap carefully pushed down daily. Sangiovese is then aged for a year in large old casks of 50–70 hl, while the Cabernet Sauvignon and Merlot rest in a mix of second- and third-use barriques and larger barrels. Maggiolo is a marriage of two Italian words – Maggio (May) and giaggiolo (iris flower), native to this area.

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