Lamole di Lamole

Chianti Classico Riserva, Siena

2021 Vigneto di Campolungo

SANGIOVESE



VARIETIES



100% Sangiovese

DRINK **2024–2034**

ABOUT THIS WINE

We have selected grapes with exceptional aromatic intensity from the historical Campolungo vineyard, which stretches from 1378-1903 feet above sea level amidst historical terraces, to create this Chianti Classico Gran Selezione. The winemaking wisdom of Lamole di Lamole results in a superb and solemn wine that declares its origin in its name, Vigneto di Campolungo Chianti Classico Gran Selezione. It's the result of our dedication and the fruit of one of our best vineyards.

TASTING NOTES

APPEARANCE

A concentrated, bright ruby red color.

NOSE

A bouquet of violets and red and black berries, mingling attractively with spicy and balsamic aromas.

PALATE

On the palate, it is powerful and vigorous, dynamic and elegant. Tannins are dense and sleek, and there are notes of espresso and clove on the finish.

FOOD PAIRING

The concentration of flavors and complexity pair well with pastas with meat ragù, game dishes, and slow-simmered stews such as octopus in tomato sauce. For a vegetarian option, try Pasta e Fagioli. Great with aged cheeses.

SCAN TO VIEW ONLINE

this.wine/v/VT-THQDAVIEO

LAMOLE DI LAMOLE

Via di Lamole | Greve in Chianti | 50022 | T +390558547014 | E info@lamole.com

TECHNICAL

ABV	SERVING
14.5%	**17.0**

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. The grapes for this Gran Selezione come from a privileged location of a single vineyard named Campolungo.

Vineyards between six and 74 years of age at 1378-1890 feet above sea level, with westerly exposure.

PRODUCTION ZONE: Lamole, a single vineyard named Campolungo.

ALTITUDE: 420–576 meters above sea level.

TYPE OF SOIL: Shist and sandstone marl.

TRAINING SYSTEM: Cordon spur and Guyot.

PLANT DENSITY: 3,300–5,100 vines/hectare.

HARVEST

Between the second 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, with a small proportion in barriques, for 30 months and a further 7 months in the bottle, for integration of flavors and more pronounced oak tannins. Campolungo is a single vineyard and translates from Italian to “a long field."

AGING

Six months of aging in stainless steel, then 30 months in large, 792-gallon casks.

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