



LAREALE

CHIANTI CLASSICO DOCG RISERVA

HIS MAJESTY FROM THE LAMOLE AREA.

This Riserva has merited a name that is intended to celebrate its character: honest and straightforward, yet regal at the same time. An impeccable interpretation of the most distinctive and original elements of its zone of provenance, the area of Lamole, it is - for us - the perfect representation of the concept of a Riserva wine. Austere and refined, Lareale Chianti Classico Riserva is our passe-partout for the generations of the future.



GRAPES: Sangiovese

PRODUCTION ZONE AND VINEYARD: Lamole,
in the municipality 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 PERIOD: From the end of September
to after mid-October

ALCOHOL LEVEL: 14.00% vol.

SERVING TEMPERATURE: 16 - 18 °C (61 - 64 °F)

RECOMMENDED GLASS: A large glass,
narrowing at the rim

AGING POTENTIAL: 6 - 8 years

BOTTLES PER BOX: 6

FORMAT (CL): 75 – 150



TECHNICAL INFORMATION

The grapes are harvested from the various vineyards, especially il Prato and Le Masse, which stand at altitudes of between 470 and 655 metres, and then are destemmed before passing through the optical grape sorter. The must ferments on the skins in steel vats, where the wine then remains until spring when it is transferred to oak barrels for maturation, prior to the final assemblage and bottling.

TASTING NOTE

Its deep ruby red color acts as a prelude to scents of wild red berry fruits and floral aromas of violets and broom, as well as balsamic hints and those of underbrush. Its development on the palate is harmonious yet incisive, more dynamic than muscular, and more mineral than tangy, with fine-grained tannins and lively freshness sustaining the tight, elegant fruit. The aromatic finish is deliciously persistent.

SERVING SUGGESTIONS

Not only the usual Fiorentina steak or rosciciana of pork. Our Riserva has energy and intensity in spades, and can be paired magnificently with oven-baked vegetable dishes, as well as with game, offal, and braised or stewed meats; if necessary, it can stand up to the aromatic force of truffles or that of very mature cheeses.

