

LAM'ORO

TOSCANA I.G.T.

This wine, with its multi-varietal approach, echoes the polyphony of rock and light of Lamole's terroir: a paradigm of creative profundity, lyrical dynamism and harmonious composition in liquid form.



Size 150 cl

GRAPES: Sangiovese, Cabernet Sauvignon and Merlot

PRODUCTION ZONE: the area of Lamole, in the high hills of the commune of Greve in Chianti (Province of Florence)

ALTITUDE: 420 - 655 m (1,375 - 2,150 ft.) above sea level

TYPE OF SOIL: sandstones containing galestro (clayey schist) and macigno toscano, with insertions of alberese (stratified limestone)

VINE TRAINING SYSTEMS: Guyot and Cordon Spur

PLANT DENSITY: 4,000 - 5,500 vines per hectare (1,860 - 2,560 per acre)

HARVEST PERIOD: between the end of September and the second half of October, depending on the variety and exposition

ALCOHOL LEVEL: 14% vol.

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

RECOMMENDED GLASS: a large glass, narrowing at the rim

AGING POTENTIAL: 6 - 8 years

BOTTLES FOR WOOD CASE: 3

SIZE (CL): 75 - 150



TECHNICAL INFORMATION

The three varieties of grapes, picked when perfectly ripe, are vinified with separate fermentations of the musts at variable controlled temperatures (between 24 and 28 °C; 75 - 82 °F) and "customized" maceration on the skins in order to highlight their specific aromatic and structural characteristics.

Maturation in barriques takes place separately for the component wines for the first 6 months, before proceeding with carefully calibrated assemblage and subsequent maturation of the blend for another 2 years in barriques. This is followed by bottling and at least 8 months' bottle-aging before release onto the market.

TASTING NOTE

A deep, concentrated ruby color gives a foretaste of its rich aromas, which open up with fragrances of dark berry fruits such as blackberries and blueberries before giving way to woody hints of briars and underbrush, and then gliding slowly into voluptuous wafts of balm and spices, along with fresh minty and warm, toasty notes. On the palate, this complexity of sensations is anchored by dense tannins, which succeed in creating a taut yet silky texture that fills the mouth. There is a dark, brooding tone to the wine's hue and flavor, but a certain salinity and acidity give vibrancy to its taste profile, and the delightful persistence of its fruit encourages one to take another mouthful.

SERVING SUGGESTIONS

Even though it is a wine of considerable structure, it demonstrates unusual versatility when it comes to food pairing, obviously within a range of dishes that is particularly strongly flavored and whose preparation is elaborate and therefore calls for a combination of concentration and agility on the palate. Red meats, rich poultry and game are its accompaniments of choice, either when prepared "simply" or in more baroque versions due to the cooking techniques or sauces involved. The wide territory of mature cheeses, too, is a field of exploration for this wine, which also supremely enjoys forays into exotic dishes with a corroborating piquant or spicy vein.