



Vinicola Lanciola

Chianti classico DOCG le Masse di Greve



Wine: Chianti Classico DOCG, 2011

Producer: Lanciola

Geographical region: Tuscany - Italy

Grape varietal: 95% Sangiovese and 5% local grapes.

Tasting notes: Color: Intense ruby red with burgundy shades.

Bouquet: Full, sweet, and fruity with evident hints of vanilla.

Flavor: Medium tannic structure that is sweet at first with a full taste, accompanied by a good level of acidity. Persistent and fruity after taste.

Alcohol content: 13.5%

Food Recommendations: This is a great wine to accompany simple red meat dishes, mushrooms, pate and mature dry cheeses.

***93 points Wine Spectator**



Vinicola Lanciola

Chianti classico Riserva DOCG le Masse di



Wine: Chianti Classico Riserva DOCG 2011

Producer: Lanciola

Geographical region: Tuscany - Italy

Grape varietal: 95% Sangiovese and 5% local grapes.

Tasting notes: Color: Intense ruby red with burgundy shades.

Bouquet: Full, sweet, and fruity with evident hints of vanilla.

Flavor: Medium tannic structure that is sweet at first with a full taste, accompanied by a good level of acidity. Persistent and fruity after taste.

Alcohol content: 14.5%

Food Recommendations: This is a great wine to accompany simple red meat dishes, mushrooms, pate and mature dry cheeses.

***91 points Wine Spectator**



Vinicola Lanciola

Supertuscan Terricci



Cabernet – Sangiovese blended wines are one of the success stories of 20th-Century Italian winemaking. In the 1960s and 1970s, enterprising producers from Tuscany began to experiment with the Bordeaux varieties Cabernet Sauvignon and Cabernet Franc (as well as Merlot), blending it with the region's staple Sangiovese variety. Nowadays, the blend represents modern Italian winemaking, making up some of Italy's most famous wines.

Wine: Terricci – Tuscany IGT

Producer: Lanciola

Geographical region: Tuscany - Italy

Grape varietal: Sangiovese, Cabernet Sauvignon and Cabernet Franc blend.

Tasting notes: Color: Intense ruby red, dark with hints of red.

Bouquet: Full, complex. Fruity, with hints of red fruits combined with signs of boise and spicy touches of cinnamon and vanilla.

Flavor: Structured wine, silky, fleshy, bulky: elegant and persistent with a fruity aftertaste enhanced by a good level of acidity. Alcohol content: 13.5

Food Recommendations: This is great to accompany red meat dishes and mature dry cheeses.

***91 points Wine Spectator and 2 glasses Gambero Rosso.**