



# LODOLAIO

D.O.C.G. CHIANTI CLASSICO RISERVA

### Grapes

Sangiovese and Canaiolo, with the addition of 10% Merlot.

### Vinification process

The grapes are harvested when perfectly ripe and the maceration goes on for 12 - 15 days. After a first decantation, the wine ages in steel tanks for 6 months and afterwards in big oak barrels for 18 months. The wine then refines in bottle for 4 months.

### Caratteristiche organolettiche

*Colour:* deep ruby red, with light garnet-red highlights.

*Bouquet:* complex, ethereal with fruity notes evolving in a deli bouquet.

*Taste:* aristocratic, well-structured, elegantly tannic and well

### Gastronomic matches

Ideal with roasted or braised red meats and game.

### Alcoholic content:

13% volume

### Serving temperature:

16 - 18° C.

Bottle size: 750 ml. - 1.500 ml.



**Magnum Lodolaio with wooden box**



**Bronze Medal** at the Decanter World Wine Awards, 2010 and Commended in 2011



**Silver Medal** at AWC Vienna 2011



2010, 2009 e 2008



2009 e 2008



score: 15/20 2009

score: 15,5/2 2008



score: 86 2011

score: 83 2010 e 2009



**score: 90!** 2011



**Bronze Medal** at the IWSC Competition