



## DUELAME

### CHIANTI CLASSICO DOCG

#### AN EXPRESSION OF TWO FUNDAMENTAL ASPECTS OF THE TERROIR.

It is the typical altitude and soil that inspired the name of Duelame Chianti Classico D.O.C.G.. It is produced from vineyards planted with indigenous grapes lying at the estate's two extremes of altitude, the lower at 420 meters and the higher one at 655, lying on lame (literally, "blades") of land, those stratified terraces rich in mineral substances to which Lamole owes its name and which make the landscape of Chianti Classico unique. The wine we obtain is intense and spontaneously heroic in taste.

#### TECHNICAL INFORMATION

The grapes, grown in various vineyards lying at between 420 and 655 meters above sea level in the different hamlets that make up the village of Lamole, are destalked and the berries are passed through an optical selector. After they have been pressed, the must ferments – together with the skins – in stainless steel tanks, where it remains until late in winter. There follows a period of élevage of around one and a half years in 50, 70 and 100 hl oak casks and, after bottling, further maturation in bottle.

#### TASTING NOTE

Its bright ruby red color introduces us to a floral bouquet of iris and violets, along with scents of red berries and hints of aromatic herbs. It is fresh and generous on the palate, with extremely fine-grained tannins that integrate splendidly with its tangy notes and crisp red fruit. Suggestions of underbrush linger on the aromatic finish.

#### SERVING SUGGESTIONS

An ideal red for accompanying traditional Tuscan dishes such as pappa al pomodoro (bread and tomato soup) or pici with game sauces, but also – served cool – selections of rustic cold cuts, a tartare of raw meat, testaroli with a basil pesto, or even fish with various sauces.

#### GRAPES:

Sangiovese, Canaiolo Nero

#### PRODUCTION ZONE:

Lamole, in the commune of Greve in Chianti

#### ALTITUDE:

420 – 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:

Between the first and third weeks of October

#### ALCOHOL LEVEL:

14.00 % vol.

#### SERVING TEMPERATURE:

14 - 16 °C

#### RECOMMENDED GLASS:

A large glass, narrowing at the rim

#### AGING POTENTIAL:

5/6 years

#### BOTTLES PER BOX:

6 - 12

#### FORMAT (CL):

37.5 – 75 - 150

