



LANCIOLA



RICCIOBIANCO I.G.T.

PRODUCTION AREA: Impruneta (Fi)

ALTITUDE: 200m. above sea level

EXPOSURE: South-East

LOCATION: Hilly

SOIL COMPOSITION: Clay shale

HARVEST: Last ten days of August

GRAPE VARIETIES: Chardonnay

REFINEMENT IN THE BOTTLE: Minimum 6 months

ALCOHOL CONTENT: about 13.00%.

GASTRONOMY:

It goes well with first courses and second courses, based on fish and white meat.

ORGANOLEPTIC CHARACTERISTICS

COLOUR: Amber yellow

BOUQUET: Fruity, sweet, with evident notes of yellow fruit, honey and yellow flowers, combined with slight sensations of oak and vanilla. TASTE: Soft fat and voluminous. Good acid balance with fruity and spicy aftertaste, persistent.

SERVICE MODE:

It is recommended to serve at 16°C