LAREALE

CHIANTI CLASSICO DOCG
RISERVA
2022



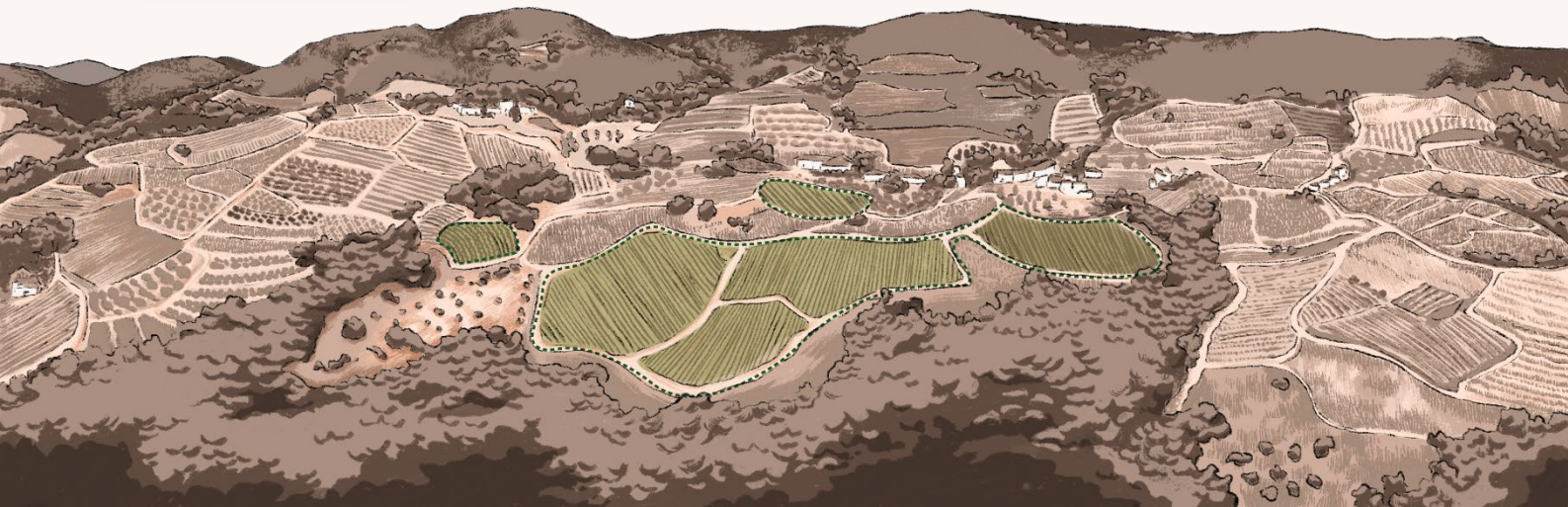
HIS MAJESTY OF THE LAMOLE AREA.

This Riserva has merited a name that is intended to celebrate its frank, forthright - yet at the same time - regal character. It offers an impeccable interpretation of the most distinctive and original aspects of the zone from which it comes, the area of Lamole, and it is the only one which, for us, can represent the true concept of a riserva wine.

The Prato vineyard



THE LAMOLE AREA



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GRAPES: Sangiovese

PRODUCTION ZONE AND VINEYARDS: the area of Lamole in the commune of Greve in Chianti, with predominantly south-westerly exposure.

AGE OF THE VINES: the vines were planted between 1982 and 2019.

AREA OF THE VINEYARDS: 34 ha.

ALTITUDE: 440 – 655 mt above sea level.

TYPE OF SOIL: Macigno Toscano sandstone with inserts of galestro (schistous clay) and alberese (compact clay and limestone).

VINE TRAINING SYSTEM, DENSITY, AND YIELD PER HECTARE: Cordon Spur (3,000 vines per hectare; yield 3500 kg per ha.), Guyot and Archetto Chiantigiano (plant density 4,000 vines/ha; yield 5800 kg per ha.).

AGRONOMIC INFORMATION: véraison from 2nd August 2022. Harvest from 22nd September to 18th October.

CHARACTERISTICS OF THE VINTAGE: 2022 was characterized by a prolonged period of drought, which lasted from May until mid-August and potentially limited the amount of must that the grapes could produce. However, both the spring rains in April and those in the second half of August brought the reserves of water back into balance, thus allowing the vines (thanks also to the support of the breezes and of the cool nighttime temperatures) to not suffer from significant dehydration. The harvest, carried out by hand and followed by scrupulous optical selection, ensured a product of high quality, albeit with more marked tannins and a higher level of alcohol than usual.

VINIFICATION: The grapes, after careful selection in the vineyard, were destemmed and passed through the optical selector. The must fermented initially in stainless steel vats, separated – after the cap had risen – from the skins; after a few days, the two parts were reunited, continuing the fermentation together for about a week. During this phase, the cap was moved daily with alternating pumping over and délestage, thus ensuring an excellent extraction of aromas, color and structure.

MATURATION: in the spring following the harvest, the wine was transferred into medium-sized oak casks (30 – 50 hl), where it matured for around two years. At the end of this time, blending of the wines in the various barrels was followed by a further period of maturation in stainless steel, where the wine remained until the moment of bottling, guaranteeing balance and harmony in the final product.

ANALYTICAL DATA: alcohol content 14.0% vol.; pH 3.32; total acidity 5,64 g/l; total dry extract 29.9 g/l.

BOTTLES PRODUCED: 35,000

AGING POTENTIAL: over 10 years.

FIRST YEAR OF PRODUCTION: in the 1960s.

BOTTLE SIZES: 0.75 lt. and 1.5 lt.