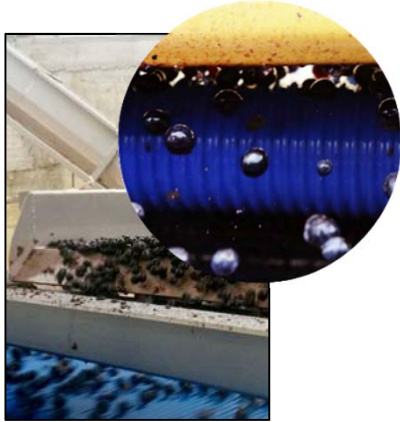




1. STONE TERRACES- NATURE'S INSULATION

The Lamole di Lamole vineyards in the hills of Chianti Classico are planted at some of the highest elevations of the region (350-655 meters above sea level – Chianti Classico cannot be planted above 700 meters). The warm Tuscan sun and ventilation at these altitudes ensures even ripening and prevents dehydration in the grapes. Sangiovese is a late-ripening grape, and in order to help provide a long growing season (as well as combat inevitable erosion that occurs on our steep hillside slopes), the historical stone walls were rebuilt into the hillsides in the 1990s. These terraces, made from the local *Macigno del Chianti* rock, absorb and reflect the sun's rays during the day and release heat during the night, so to provide the warmth that the vines need through the growing season. Furthermore, the vines are trained specifically to allow the vine to capture the most heat absorption (Cordon Spur, Guyot and Chianti arch) from these stones and the local *Galestro* and *Alberese* soils.



2. OPTICAL SORTING TECHNOLOGY

Once the grapes are hand-harvested, they are processed in a horizontal de-stemmer to remove the stem from each cluster. Up until a few years ago, the grapes were sorted by hand to identify the best fruit and remove berries not up to standard. Now, the winery has turned to the best of modern technology to complete this task. They are now sorted automatically on a vibrating table via an optical sorter (PellencVision). A computer scans each individual berry, then retains/rejects grapes based on color, berry size and skin thickness with the goal to keep the smallest berries possible, to achieve the desired ratio of skin to pulp. This technology has greatly improved the winemaking process, as now the wine requires less skin contact and our winemaker can achieve the ideal tannin balance. This process eliminates 20% of the harvested fruit, and achieves double the anthocyanin levels (red pigment) than regular hand-sorting. Only a small number of wineries worldwide are using this technology, and very few in Italy. This ensures that the very best grapes possible are chosen to go into the wines.

3. METODO DIFFERITA- A TECHNIQUE THAT SETS US APART

Sangiovese has distinctive characteristics which direct the winemaking process- it is thin skinned, slow to mature and late-ripening. It needs delicate handling and care to express its full potential. For Lamole di Lamole's Riserva and Gran Selezione wines, our winemaker has experimented and developed a unique step in the winemaking process based on his extensive work with this variety as well as the specific clones from Lamole di Lamole's vineyards. We call this unique deferred extraction technique *Metodo Differita* ("Deferred Method"). In traditional red winemaking methods, the skins, seeds and juice ferment together in order to extract color and tannins from the first day. At Lamole di Lamole, our winemaker starts by separating the red skins from the juice of the wine, with the pomace (skins and seeds) being held in a tank at low temperatures where they start to polymerize and soften. The juice begins its fermentation separately and once it reaches 6% alcohol, the pomace is then re-added to finish fermentation. Using this method, tannins and color are more gently extracted in an alcoholic solution. This deferred extraction method also limits the skin contact overall, which prevents over-extraction of the sometimes austere tannins (much like a tea bag left to steep too long can be more harsh). Our winemaker has experimented with different timeframes and alcohol percentages and he has found that this step in particular gives the wine the perfect balance of ripe fruit expression and solid structure for enjoyment now or long-term ageing. This deferred extraction method is unique to Lamole di Lamole.

