Lamole di Lamole Tool Kit

Technical sheets

Sell sheets

Training Materials

Santa Margherita
USA

Santa Margherita USA, Inc.
40 SW 13th Street, Ste. 604
Miami, FL 33130
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Blue Label
Chianti Classico D.O.C.G.

Blue Label Chianti Classico

GRAPES:	Sangiovese (80%) Cabernet Sauvignon (10%) Merlot (10%)
PRODUCTION ZONE:	Chianti Classico
ALTITUDE:	350 - 550 m (1.150 – 1.800 ft.) above sea level
TYPE OF SOIL:	Schist and sandstone marl
TRAINING SYSTEM:	Cordon Spur and Chianti Arch
PLANT DENSITY:	3.300 – 5.128 vines per hectare (1.335 – 2.075 per acre)
HARVEST PERIOD:	25th September – 15th October
ALCOHOL LEVEL:	13% vol.
SERVING TEMPERATURE:	18° - 20° C (64° - 68° F)
RECOMMENDED GLASS:	A large glass, narrowing at the rim
AGING POTENTIAL:	5/6 years

TECHNICAL INFORMATION

Temperature-controlled fermentation (at 26° C; 79° F) lasts for around 16 days, with pumping over in an open vat during the initial phase. This is immediately followed by the malolactic fermentation. Maturation takes place for six months in traditional 50hl oak casks, and for a further six months in French oak barriques with various degrees of toasting.

TASTING NOTES

The color is an intense ruby red with faintly garnet tones. The initial aromatic sensations are sweetish and vanilla-like, typical of wines matured in barriques. The clean, ethereal bouquet then highlights Sangiovese's spicy notes. On the palate we again find very well-integrated oak which, however, soon gives way to hints of wild berry fruit preserve and to that nuance of spices we perceived on the nose.

SERVING SUGGESTIONS

It is recommended for barbecued meat, like sliced Chianina steak, or with game, such as pheasant stuffed with truffles: excellent with mature cheeses.

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Chianti Classico Riserva DOCG

Chianti Classico Riserva

GRAPES:	Sangiovese, Canaiolo
PRODUCTION ZONE:	Chianti Classico
ALTITUDE:	350 - 500 m (1.150 – 1.800 ft.) above sea level
TYPE OF SOIL:	Schist and sandstone marl
TRAINING SYSTEM:	Spurred Codon and Chianti Arch
PLANT DENSITY:	3.300 - 5.128 vines per hectare (1.335 - 2.075 per acre)
HARVEST PERIOD:	5th October – 15th October
ALCOHOL LEVEL:	13.5% vol.
SERVING TEMPERATURE:	18 - 20 °C (64 - 68 °F)
RECOMMENDED GLASS:	A large glass, narrowing at the rim
AGING POTENTIAL:	6/8 years

TECHNICAL INFORMATION

Temperature-controlled fermentation (at 26 °C; 79 °F) lasts for around 20 days, with pumping over in an open vat during the initial phase; the malolactic fermentation takes place immediately after the alcoholic one. This is followed by a long period of maturation (around 2 years) in new French oak barrels.

TASTING NOTES

Its color is a deep ruby red with a faint garnet tinge. On the nose, the initial sweetish woody sensations make way for the elegant perfumes that are typical of Chianti Classico, like hints of iris and spicy tones. On the palate, the tannic austerity of Sangiovese is truly traditional, and this is accompanied by the warm, savory notes of a wine destined for long aging.

FOOD PAIRINGS

Sangiovese's powerful structure makes this wine suitable for a wide variety of food pairings, although highly flavored (non-fish) dishes are particularly recommended: grilled meats, salted pork, vegetables and cheeses.

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Vigneto di Campolungo
Chianti Classico Riserva D.O.C.G.

GRAPES:	Sangiovese (95%) Cabernet Sauvignon (5%)
PRODUCTION ZONE:	Chianti Classico
ALTITUDE:	350 - 550 m (1.150 – 1.800 ft.) above sea level
TYPE OF SOIL:	Schist and sandstone marl
TRAINING SYSTEM:	Cordon Spur and Chianti Arch
PLANT DENSITY:	3.300 – 5.128 vines per hectare (1.335 – 2.075 per acre)
HARVEST PERIOD:	5th October – 15th October
ALCOHOL LEVEL:	14.00 % vol.
SERVING TEMPERATURE:	18° - 20° C (64° - 68° F)
RECOMMENDED GLASS:	A large glass, narrowing at the rim
AGING POTENTIAL:	8/10 years

TECHNICAL INFORMATION

Temperature-controlled fermentation (at 26° C; 79° F) lasts for around 20 days, with pumping over in an open vat during the initial phase; the malolactic fermentation takes place immediately after the alcoholic one. This is followed by a long period of maturation (around 2 years) in new 25-30 hl French oak barrels.

TASTING NOTES

Its color is a deep ruby red with a faint garnet tinge. Its aromas are the extremely typical ones of Sangiovese: the fundamental notes are those that characterize a Chianti Classico of breed: iris, spices (pepper) and wild berries. On the palate, the oak, held at bay by the wine's ample fruit, leaves room for nuances of preserves and of spices, which are in perfect harmony with the bouquet.

SERVING SUGGESTIONS

It makes an ideal accompaniment for all good food, especially for the simple but tasty cuisine of Tuscany, with its barbecued meats, game and mature cheeses.

Vigneto di Campolungo Chianti Classico Riserva

Santa Margherita
— USA —

SANTA MARGHERITA USA
SANGIOVESE SELECTIONS

Santa Margherita

Santa Margherita is a family owned Italian winery dating back to 1935. They introduced the first Pinot Grigio to the United States in 1979 and have continued to lead the ultra-premium wine category ever since, introducing the Chianti Classico Riserva in the early 1900's.

Respect for the Environment:

The Santa Margherita pursuit began with a personal and passionate commitment to preserving the environment. Environmental, economic and social considerations have been the core touchstones of the company and we continue to honor them with efforts in every facet of how the wineries operate.

Quality in the Vineyard:

The single vineyard, *Salcetino*, is located in the Greve sub-region of Chianti Classico. This vineyard is planted to Sangiovese clones with thicker skins and this, plus the addition of 15% Cabernet Sauvignon and Merlot, gives the wine an elegant core of fruit balanced with polished tannins.

Tasting Note:

The aromas of this complex wine range from red cherries to dark plums and earthy minerality. The palate continues with berry fruits and licorice framed by light toast notes of oak and finishes with a firm structure.

$ _____

SASSOREGALE

Sassoregale lies in the heart of the Tuscan Maremma. Handcrafted with centuries-old methods, our wines are civilized and sophisticated without ever losing that wild essence. This unmistakably bold soul comes through in the style, flavor, and spirit of those who know and savor Sassoregale.

Untamed Tuscany:

This 100% Sangiovese is rooted in the Tuscan countryside not far from the sea. Our untamed soul is represented by the boar that roams the area around our organically-farmed vineyards.

Bold Without Being Heavy:

Our intense flavors of wild berries and spice do not overstate our easygoing drinkability and well-balanced character.

Tasting Note:

Bright red color with intense aromas of Morello cherries, wild blackberries and dried earth. It is full-bodied on the palate with bold flavors and racy acidity leading to a generous finish.

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Lamole DI Lamole

With over 700 years of history, Lamole brings together the best of traditional and modern winemaking techniques to achieve the highest quality Chianti Classico with a terroir-driven flavor profile. Our vineyards benefit from the intense Tuscan sunshine, and moderating breezes from our high altitudes allow us to farm organically.

Ideal location:

Our vineyards are in the small village of Lamole in the Greve sub-region of Chianti Classico. Our south-facing plots at high altitudes (between 350 and 650 meters), along with classic Tuscan Alberese and Galestro soils provide an optimal environment for consistent high-quality grape production.

Metodo Differita:

Our unique deferred extraction uses the best of traditional methods together with modern techniques, creating a delicious Chianti Classico with supple yet firm tannins.

Tasting note:

The Chianti Classico DOCG has elegant aromas of black cherry, iris flowers and white pepper framed by vanilla notes from six months of maturation in barriques. The palate is well-structured with flavors that echo the nose and long, savory finish.

$ _____

Lamole di Lamole
Chianti Classico D.O.C.G.

A textbook Chianti Classico, this wine is open and inviting, ripe and balanced.

Fast facts:

- **Region:** Chianti Classico (Tuscany)
- **Grapes:** 80% Sangiovese, 10% Merlot and 10% Cabernet Sauvignon
- **Style:** Red cherry, earth and warm spice with full, rich body.
- **Production:** Traditional fermentation, then aged six months in large oak casks followed by six months in barrique of various toasts.
- **Pairing:** Probably the most recognized Italian wine, the high acidity here cuts through rich dishes like steaks and pairs wonderfully with Italian-influenced dishes.

BTG: $_____ Bottle: $_____

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Lamole di Lamole
Chianti Classico D.O.C.G.

Describing the wine:

- Expressive nose of red cherry, earth and warm spice framed by subtle vanilla notes of oak. The palate tastes of wild berry fruit preserves with lively acidity and a full, round body.
- The Romans first planted vines in this area over 700 years ago. Today, our organically managed vineyards are located on terraces at one of the highest points in Chianti Classico (at over 1,600 feet).
- Due to the range of temperature, sunlight, and ventilation in our vineyards, we produce wines with remarkable elegance, richness and length.

Santa Margherita USA

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Lamole di Lamole
Chianti Classico Riserva D.O.C.G.

Traditional Chianti Classico Riserva using traditional Tuscan varietals.

Fast facts:

- **Region:** Chianti Classico (Tuscany)
- **Grapes:** 95% Sangiovese, 5% Canaiolo
- **Style:** Dried black cherry and earthy notes with a moderate body and firm tannins.
- **Production:** Traditional fermentation, then aged 22 months in large oak casks.
- **Pairing:** Earthy notes here are brilliant with mushroom-based dishes. Savory flavors and acidity makes this ideal for rich meats like lamb, boar or game.

BTG: $_____ Bottle: $_____

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Lamole di Lamole
Chianti Classico Riserva D.O.C.G.

Describing the wine:

- Complex notes of dried black cherry, sage, spice and leather lead to a dense palate including firm tannins and a long, vibrant finish.
- The Romans first planted vines in this area over 700 years ago. Today, our organically managed vineyards are located on terraces at one of the highest points in Chianti Classico (at over 1,600 feet).
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Lamole di Lamole
Chianti Classico D.O.C.G.
Gran Selezione

Single-vineyard Chianti Classico that has been awarded the premium status of Gran Selezione

Fast facts:

- **Region:** Chianti Classico (Tuscany)
- **Grapes:** 95% Sangiovese, 5% old vine Cabernet Sauvignon all from the *Campolungo* vineyard
- **Style:** Rich and decadent with wild black cherry, iris flowers and spice with velvety tannins.
- **Production:** Traditional fermentation followed by long ageing (24 months) in new 25-30hl French oak barrels.
- **Pairing:** Powerful profile is classic with *bistecca alla Fiorentina* (Florentine T-bone), rich root-vegetable braises and pungent cheeses.

BTG: $_____ Bottle: $_____

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Gran Selezione

Describing the wine:

- Rich and decadent with wild berry, espresso and clove notes unfold to a full body with structured tannins that can be appreciated now or continue to evolve with age.
- Only about 4% of all Chianti Classico qualifies for Gran Selezione. Higher standards here include using only estate fruit, higher minimum extract and longer ageing.
- Our organically managed vineyards are located at one of the highest points in Chianti Classico (at over 1,600 feet). The local range of temperature, sunlight and ventilation allow us to create wines of elegance, richness and length.

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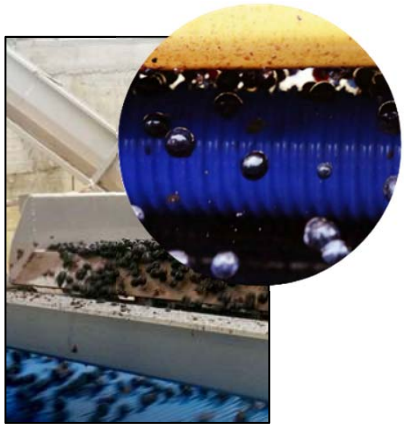
1. STONE TERRACES- NATURE'S INSULATION

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.