

Lama della Villa



Name: Lama della Villa

Variety: 100% Sangiovetto

Altitude: 530 mt asl

Density: 5000 p/ha

Exposure: West facing

Age of the vines: 23 yo

Soil: Sand-Sandstone



Appellation: IGT Toscana Rosso

Grapes: 100% Sangiovetto

Vinification: Sangiovetto is fermented in stainless steel or cement then refined for at least 12 months in cement tanks.

Ageing: From 12 to 24 months in old French barriques. Maturation continues in the bottle for a further 12 months.

Production: 1500 bottles



Fattoria di Lamole