



**Amiata®**  
...i vini del Vulcano



# LAPILLO

I.G.T. Toscana

**Production area:**

Loc. Montegiovi  
Castel del Piano (GR)  
Tuscany.

**Gain per hectar:**

60ql of grapes.

**Species of vine:**

90% Sangiovese  
and 10% Cabernet.

**Growing system:**

Cordone speronato basso  
(folding of the grapes at 90°  
binded together each other).

**Implant density:**

5.000 stump per hectar.

**Vinification:**

Hand harvest with selection,  
fermentation at a controlled  
temperature and maceration  
for 15 days.

**Aging and refinement:**

3 months in stainless steel  
and 6 months in 6 hl oak  
tonneaux.  
At least 3 months in bottle.

**Colour:**

Intense ruby colour with  
purple reflections.

**Bouquet:**

Full and pervasive smell, with  
traces of violet, cherry and  
wild berries.

**Taste:**

Sharp taste with tannins well  
binded to the alcohol and  
excellent acidity level.  
Long lasting and persistent,  
it leavels a floral and  
wholesome sensations  
enriched  
by a wide freshness.

**Combining:**

First dishes with meat sauce.  
White grilled meat.  
Mild maturing cheeses.

**Service temperature:**

We suggest to serve the  
wine at a temperature of  
16°/18° C.