

I CORTACCI DI LAMOLE (CHIANTI)

It's a wine born respecting the tradition of Lamole, that consists in using white grapes also for red wines to have more pleasant flavours. It's obtained by autochthonal vines, grown in small terrace cultivations at 650 m s.l.m. with the system of "alberello".

The degrees proof is 12,5% vol.; it's characterised by the strong flavours and fragrances.

The vinification is realized with "governo" method: an old technique that consists in adding wilted grains to the must (it's a natural ferment).

Grapes are: Sangiovese for 80%, Canaiolo for 5%, white Malvasia and trebbiano for 15%



PALETISATION

Pcs per carton	Gross weight carton	Carton Height	Cartons per Layer (pallet 80 x 120)	Cartons per pallet (pallet 80 x 120)	Pcs per pallet	Height pallet	Gross weight pallet
6	5 kg	37 cm	28	112	672	165 cm	550 kg