

Wines



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DUELAME

CHIANTI CLASSICO DOCG

AN EXPRESSION OF TWO FUNDAMENTAL ASPECTS OF THE TERROIR.

It is the typical altitude and soil that inspired the name of Duelame Chianti Classico D.O.C.G.. It is produced from vineyards planted with indigenous grapes lying at the estate's two extremes of altitude, the lower at 420 meters and the higher one at 655, lying on lame (literally, "blades") of land, those stratified terraces rich in mineral substances to which Lamole owes its name and which make the landscape of Chianti Classico unique.

The wine we obtain is intense and spontaneously heroic in taste.



GRAPES: Sangiovese

PRODUCTION ZONE AND VINEYARD: Lamole, in the municipality of Greve in Chianti

ALTITUDE: 420 – 655 meters above sea level

TYPE OF SOIL: Sandstone containing galestro (schistous clay) and macigno toscano, with insertions of alberese (limestone)

TRAINING SYSTEM: Cordon Spur and the traditional arched cane system of Chianti

PLANT DENSITY: 3,300 – 5,200 vines/hectare

HARVEST PERIOD: Between the first and third weeks of October

ALCOHOL LEVEL: 14.00% vol.

SERVING TEMPERATURE: 14 - 16 °C (57- 61 °F)

RECOMMENDED GLASS: A large glass, narrowing at the rim

AGING POTENTIAL: 5/6 years

BOTTLES PER BOX: 6 - 12

FORMAT (CL): 37.5 – 75 - 150



TECHNICAL INFORMATION

The grapes, harvested from vineyards standing at between 420 and 655 metres asl, undergo destemming before they pass through the optical sorter. The must ferments on the skins in steel vats, where the wine then remains until spring when it is transferred to oak barrels for maturation. There follows the bottling and a further maturation in bottle.

TASTING NOTE

Its bright ruby red color introduces us to a floral bouquet of iris and violets, along with scents of red berries and hints of aromatic herbs. It is fresh and generous on the palate, with extremely fine-grained tannins that integrate splendidly with its tangy notes and crisp red fruit. Suggestions of underbrush linger on the aromatic finish.

SERVING SUGGESTIONS

An ideal red for accompanying traditional Tuscan dishes such as pappa al pomodoro (bread and tomato soup) or picci with game sauces, but also – served cool – selections of rustic cold cuts, a tartare of raw meat, testaroli with a basil pesto, or even fish with various sauces.

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Vinmonopolet varenummer: 17467001 kr 275,-



MAGGIOLO

CHIANTI CLASSICO DOCG

THE SCENT OF FLOWERS IN MAY.

Maggiolo Chianti Classico D.O.C.G. is a taste of the joyful sunniness of our area. The name of this tasty, rounded wine is based on that of the iris ("giaggiolo"), a typical flower of the Lamole area that dots our vineyards in the month of May ("Maggio") when it is at the height of its splendor. We can perceive it in the enchanting sensations and the gentle, soothing textures it offers us with every sip.



GRAPES: Sangiovese, Cabernet Sauvignon, Merlot

PRODUCTION ZONE AND VINEYARD: Lamole,
in the municipality of Greve in Chianti.

ALTITUDE: 420 – 655 meters above sea level

TYPE OF SOIL: Sandstone containing galestro (schistous clay)
and macigno toscano, with insertions of alberese (limestone)

TRAINING SYSTEM: Cordon Spur and the
traditional arched cane system of Chianti

PLANT DENSITY: 3,300 – 5,200 vines/hectare

HARVEST PERIOD: Between the first
and third weeks of October

ALCOHOL LEVEL: 13.50% vol.

SERVING TEMPERATURE: 14 - 16 °C (57- 61 °F)

RECOMMENDED GLASS: A large glass,
narrowing at the rim

AGING POTENTIAL: 5/6 years

BOTTLES PER BOX: 6 - 12

FORMAT (CL): 75



TECHNICAL INFORMATION

The grapes undergo destemming before passing through the optical sorter. The must then ferments on the skins in steel vats, where the wines remain until spring. The Sangiovese is transferred into oak barrels and the Cabernet Sauvignon and Merlot into barriques for maturation. After blending, the wine is bottled and undergoes further maturation in the bottle prior to release onto the market.

TASTING NOTE

Its bright ruby red color leads into a floral bouquet of cyclamens and violets, with fruity notes of mulberries, blackberries and blueberries and hints of sweet spices and cacao. The palate is dominated by fresh yet mellow sensations: the tannins are rounded and tasty, the acidity is well calibrated in its addition of vibrancy to the flavor, and the aromatic finish is profound yet elegant, with its suggestions of dark berry fruits and balsamic herbs.

SERVING SUGGESTIONS

This wine goes marvelously with dishes that contain spices or have piquant sensations, or herby recipes. It is also ideal with various types of soups, especially those made from chickpeas, wild peas or lentils and simply seasoned with extra virgin olive oil. Try it too with the meat dishes of Asian or South American cuisines.

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Vinmonopolet varenummer: 17467101 kr 293,50



LAREALE

CHIANTI CLASSICO DOCG RISERVA

HIS MAJESTY FROM THE LAMOLE AREA.

This Riserva has merited a name that is intended to celebrate its character: honest and straightforward, yet regal at the same time. An impeccable interpretation of the most distinctive and original elements of its zone of provenance, the area of Lamole, it is - for us - the perfect representation of the concept of a Riserva wine. Austere and refined, Lareale Chianti Classico Riserva is our passe-partout for the generations of the future.



GRAPES: Sangiovese

PRODUCTION ZONE AND VINEYARD: Lamole, in the municipality of Greve in Chianti

ALTITUDE: 470 - 655 meters above sea level

TYPE OF SOIL: Sandstone containing galestro (schistous clay) and macigno toscano, with insertions of alberese (limestone)

TRAINING SYSTEM: Cordon Spur and the traditional arched cane system of Chianti

PLANT DENSITY: 3,300 - 5,200 vines/hectare

HARVEST PERIOD: From the end of September to after mid-October

ALCOHOL LEVEL: 14.00% vol.

SERVING TEMPERATURE: 16 - 18 °C (61 - 64 °F)

RECOMMENDED GLASS: A large glass, narrowing at the rim

AGING POTENTIAL: 6 - 8 years

BOTTLES PER BOX: 6

FORMAT (CL): 75 - 150



TECHNICAL INFORMATION

The grapes are harvested from the various vineyards, especially il Prato and Le Masse, which stand at altitudes of between 470 and 655 metres, and then are destemmed before passing through the optical grape sorter. The must ferments on the skins in steel vats, where the wine then remains until spring when it is transferred to oak barrels for maturation, prior to the final assemblage and bottling.

TASTING NOTE

Its deep ruby red color acts as a prelude to scents of wild red berry fruits and floral aromas of violets and broom, as well as balsamic hints and those of underbrush. Its development on the palate is harmonious yet incisive, more dynamic than muscular, and more mineral than tangy, with fine-grained tannins and lively freshness sustaining the tight, elegant fruit. The aromatic finish is deliciously persistent.

SERVING SUGGESTIONS

Not only the usual Fiorentina steak or roscicciana of pork. Our Riserva has energy and intensity in spades, and can be paired magnificently with oven-baked vegetable dishes, as well as with game, offal, and braised or stewed meats; if necessary, it can stand up to the aromatic force of truffles or that of very mature cheeses.

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Vinmonopolet varenummer: 17466901 kr 364,20



VINSANTO

DEL CHIANTI CLASSICO DOC

We seek to make a traditional but updated version of the "special wine" of the tuscan countryside, avoiding the frequently found faults but also a formal rigor that would deprive it of its recognizability and raison d'être.



GRAPES: Trebbiano Toscano, Malvasia and other varieties

PRODUCTION ZONE AND VINEYARD: Lamole, Vigneto Ridaldi

ALTITUDE: 598 - 655 m. (1.962 - 2.149 ft.) a.s.l.

TYPE OF SOIL: Schist and sandstone marl

TRAINING SYSTEM: Spurred Cordon and Chianti Arch

PLANT DENSITY: 5.000 - 5.200 vines per hectare

HARVEST PERIOD: 25th September - 15th October

ALCOHOL LEVEL: 14.00% vol.

SERVING TEMPERATURE: 8 - 10 °C (46 - 50 °F)

RECOMMENDED GLASS: A small tulip-shaped glass for dessert wines

AGING POTENTIAL: 10/12 years

BOTTLES PER BOX: 6

FORMAT (CL): 50 (17 oz)



TECHNICAL INFORMATION

A 12 year-old terraced vineyard at 598-655 meters above sea level, with a southwesterly exposure. We dry the bunches on mats from September to the beginning of January; we then press and immediately transfer the juice into 50-100 liter caratelli of oak and chestnut wood, where it ferments and matures for at least 3 years.

TASTING NOTE

Baroque mellowness with a firm underlying framework; a deluge of aromas (candied orange peel, apricot and nectarine, wax, gritty honey, tobacco and herbs) leads us into a dream-like flavor that is sweet and mouth-filling, yet ultimately classic and well-balanced, with a rich saline note in the aftertaste.

SERVING SUGGESTIONS

It is more versatile than one normally thinks; sweet dishes (all kinds of cookies, tarts, cheesecake, chocolate or cream desserts) are its forte, but it also makes an exciting foil for fine blue cheeses, liver crostini, rabbit terrine or castagnaccio (chestnut cake).

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