



LORNANO CHIANTI CLASSICO

Rating: Chianti Classico D.o.c.g. 2016

Grapes: Sangiovese 100%

Vineyards: Located at an altitude of 300 meters s.l.m. facing South-South/West

Training system: Spurred cordon

Age Vineyards: Vineyards of new and old equipment with an average density of 5,000 plants per hectare

Land: Compact calcareous clay, rich in macro and micro elements and skeleton of alluvial origin.

Winemaking: From a selection of Sangiovese grapes harvested between October 05 and 22, carefully destemmed grapes are vinified in modern stainless steel tanks, with maceration on the skins for a median duration of 15-18 days at a temperature of about 26 ° centigrade. When the alcoholic fermentation is completed, the wine begins his malolactic fermentation after which there the transfer in French oak barrels where it remains for about 12 months. It plays a further aging in bottle of six months.

Tasting notes: Intense and focused ruby red colour. Fragrance of ripe red fruit on a spicy background. The palate brings all its freshness, with fair and balanced tannins, accompanied by a long persistence.

Ratings:

97 points Luca Maroni

Gold Medal Gilbert & Gaillard

92 points James Suckling

91 points Falstaff

