



## Lornano Chianti Classico docg

**Appellation:** Chianti Classico DOCG

**Harvest:** 2022

**Grapes:** Sangiovese 100%

**Vineyards:** Vineyards of new and old equipment with an average density of 5000 plants per hectare. Located at an altitude of 300 s.l.m. facing south-south/west.

**Training system:** Spurred cordon

**Soil type:** Compact calcareous clay, rich in macro and micro element, sand skeleton of alluvial origin.

**Winemaking:** From a selection of Sangiovese bunches, the carefully de-stemmed grapes are vinified in modern stainless steel tanks. The maceration lasts around 15-18 days at a temperature of about 26-28°centigrade. When the alcoholic fermentation is completed, the wine begins his malolactic fermentation after which there is the transfer in both French oak barriques and big barrels where it remains for 12 months. It plays a further aging in the bottle of six months.

**Tasting notes:** Intense and concentrated ruby red color. Fine and elegant bouquet, characterized by ripe red fruit and floral notes accompanied by hints of spices. The sip brings out all its freshness, balanced by very well integrated tannins. A stylish Sangiovese with a long and persistent finish.

### **Ratings:**

**98 Luca Maroni**

**90 Wine Enthusiast as 'Best Buy'**

**93 James Suckling**

