



#### WINEMAKER

Franco e Matteo Bernabei

#### FARMING

Sustainable

#### VARIETALS

Sangiovese

#### FEATURES

Cork

#### ABV

14.5%

#### AVAILABLE SIZES (L)

0.750



## Lornano

# Chianti Classico Riserva

ITALY, TUSCANY, CHIANTI CLASSICO



### WINERY OVERVIEW

Lornano is a boutique winery owned by the same family since 1904. It's located on the southwest hills of the prestigious subzone of Castellina in Chianti Classico DOCG. The winery was built up around the old church of Lornano in the fifteenth century, and the current structure dates back to the second half of the eighteenth century. Nicolò Pozzoli is the 4<sup>th</sup> generation to manage Lornano, and when he took over in 2010, he replanted all the vines, improved the quality of the wines, and started focusing on exports.

Lornano has 70 hectares in one single plot at an average elevation of 350 meters. The vineyards are planted to Sangiovese, Merlot, Cabernet Sauvignon, and a small percentage of Trebbiano Toscana and Malvasia for their Vin Santo del Chianti Classico DOC. Lornano has the SQNPI certification (Integrated Production National Quality System), a sustainability certification for their cultivation system that favors the use of techniques that have a lower environmental impact. Harvest, which usually takes place between the end of September and mid-October, is done mostly by hand through a careful selection of grapes.

Their wines are produced exclusively from the vineyards of the estate. The grapes are vinified in a modern cellar in stainless steel tanks at controlled temperatures. The juice is then aged in French oak barrels in an old underground wine cellar which protects the wine from sudden temperature changes. The barrels vary in size, and some of the biggest barrels were built inside the cellar itself!

While Chianti Classico requires a minimum of 80% Sangiovese in the DOCG wine, Lornano chooses to use 100% Sangiovese in their Chianti Classico range, showcasing a true expression of the #1 grape of Italy.

Fattoria di Lornano is a founding member of the "Consorzio del Marchio Storico Chianti Classico Gallo Nero" (the Chianti Classico Consortium) since its establishment in 1924.

### VINEYARD

Vineyards of new and old equipment with an average density of 5550 plants per hectare. Located at an altitude of 330 s.l.m. facing south-south-west.

### TERROIR

Rocky soil alternating with shales stony alluvial origin.

### VITICULTURE

Hand Picked and spur cordon training.

### VINIFICATION

A selection of Sangiovese bunches, are carefully de-stemmed; the grapes are vinified in modern stainless steel tanks. The maceration lasts around 25 days at a temperature of about 26° centigrade. When the alcoholic fermentation is completed, the wine begins his malolactic fermentation.

### AGING

50% of the wine matures in French oak barriques and the rest in big barrels where it stays for 20 months. It stays in the bottle for 6 further months.

### TASTING NOTES

Bright and deep ruby red color. The nose is intense and with typical ripe wild berries such as blackberry and raspberry followed by spicy hints in which the note of licorice predominates, accompanied by notes of tobacco. It is a full-bodied, austere wine, with succulent tannins and a fresh acidity with a long and expressive finish characterized by blood orange notes in the after taste that tempts to drink it.

