



WINEMAKER

Franco e Matteo Bernabei

FARMING

Certified Sustainable

VARIETALS

Sangiovese

FEATURES

Cork

ABV

14.5%

AVAILABLE SIZES (L)

0.750



Lornano

Chianti Classico

ITALY, TUSCANY, CHIANTI CLASSICO DOCG



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 4th 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 5,000 plants per hectare. Located at an altitude of 300 meters facing South-South/West.

TERROIR

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

VITICULTURE

Hand Picked between October 3rd and 19th. Spurred 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 15-18 days at a temperature of about 26°-28° centigrade. When the alcoholic fermentation is completed, the wine begins its malolactic fermentation.

AGING

12 months in French oak barriques and big barrels, followed by 6 months in bottle.

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.

