



WINEMAKER

Franco e Matteo Bernabei

FARMING

Sustainable

VARIETALS

Malvasia Bianca, Trebbiano

FEATURES

Bottle

ABV

14%

AVAILABLE SIZES (L)

0.375



Lornano

Vinsanto del Chianti Classico 375ml

ITALY, TUSCANY, CHIANTI CLASSICO

WHITE

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 old equipment with an average density of 2800 plants per hectare. Located at an altitude of 250 s.l.m. facing south-south/west.

TERROIR

Medium-textured soil with presence stratified sands alternating with shales, mixed with limestone.

VITICULTURE

Spurred Cordon training. Handpicked.

VINIFICATION

The best bunches of Malvasia Bianca and Trebbiano are handpicked and placed on mats where they are dried by natural aeration for about 6 months until the right sugar concentration is reached. The grapes are then selected and pressed.

AGING

The nectar is placed in oak lisse barriques, called 'Caratelli', for 6 years. The wine makes 12 further months in the bottle.

TASTING NOTES

Amber and bright color. The nose is expressed with aromas of dried fruit such as apricot and figs, accompanied by honey, vanilla and elegant ethereal notes. Mellow sensation floods the palate, with an enveloping softness balanced by the acidity that gives the wine an excellent drinkability. It has a pleasant persistent finish. Meditation and after-meal wine.

