



## **LORNANO VIN SANTO DEL CHIANTI CLASSICO D.O.C**

**Rating:** Vin Santo del Chianti  
Classico D.o.c.

**Grapes:** 50% Malvasia Bianca,  
Trebiano Toscano 50%

**Vineyards:** Located at an altitude of  
250 meters s.l.m. facing northeast

**Training system:** Spurred cordon  
and flipped Tuscan

**Age Vineyards:** Vineyards of the old  
plant with an average density of 2,800  
plants per hectare

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

**Winemaking:** The best grapes,  
Malvasia and Trebbiano, the  
company collected between  
September 20 and 15 are lying on  
mats which have a flash for about 6  
months and then are carefully  
selected and pressed, the net profit is  
put into oak barrels for 6 years.  
plays a further 12 months of aging in  
bottle.

**Tasting notes:** Amber and brilliant.  
Scent of dried fruit and honey vanilla.  
The palate is thick aromatic, soft and  
warm and a pleasant lingering finish.

