



Lornano

I.G.T Rosso Toscano LORNANO

Rating: Tuscan red I.g.t 2016

Grapes: Sangiovese 70% , Merlot 30%

Vineyards: Located at an altitude of 300 meters s.l.m. facing South-South/West

Training system: Spurred cordon

Age Vineyards: New planting vineyards with an average density of 5,500 plants per hectare

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

Winemaking: From a selection of the best grapes, carefully de-stemmed grapes are vinified in modern stainless steel tanks, with maceration on the skins for a median duration of 25-30 days at a temperature of about 26 ° Celsius. On completion of fermentation, the wine carries on malolactic fermentation, is then transferred to second use French oak barrels where it remains for about 6 months. Aging in bottle of 6 months.

Tasting notes: Brilliant and lively ruby red. Its fresh bouquet reveals fragrances of crisp red berries, especially raspberries, and subtle floral notes. On the palate this wine shows a well integrated balance of smooth tannins and fresh acidity; then it moves into a lovely, fruity finish.

Ratings:

Gold Medal Gilbert & Gaillard 2018



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