



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

**Appellation:** Vin Santo del Chianti Classico doc

**Harvest:** 2012

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

**Vineyards:** 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

**Training system:** Spurred cordon

**Soil type:** Medium-textured soil with the presence of stratified sands alternated with shales, with limestone.

**Wine making:** The best bunches of Malvasia Bianca and Trebbiano are hand picked and placed on mats where they are dried by natural areation for about 6 months until the right sugar concentration is reached. The grapes are then selected and pressed. The obtained nectar is placed in oak litte 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 us apricot and figs, accompaigned 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.

