



I.G.T Rosso Toscano LORNANO

Appellation: Igt Rosso Toscano

Harvest: 2021

Grapes: Sangiovese 70%, Merlot 30%

Vineyards: Vineyards of new equipment with an average density of 5500 plants per hectare. Located at an altitude of 300 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, and rich in skeleton of alluvional origin mixed with limestone.

Wine making: From a selection of Sangiovese bunches, the carefully de-stemmed grapes are vinified in modern stainless steel tanks. The maceration lasts around 25-30 days at a temperature of about 26°centigrade. When the alcoholic fermentation is completed, the wine begins its malolactic fermentation after which it is transferred in second use passage french oak barriques for 6 months. It stays in the bottle for 6 further months.

Tasting notes: Ruby red color. At the nose it is intense, and the aromas are characterized by fruity and floral notes. The main aromas that represent the bouquet are blackbarries and violet. In the mouth it is well structured and soft. Wine for the whole meal.



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