



LORNANO CHIANTI CLASSICO RISERVA “LE BANDITE”

Appellation: Chianti Classico Riserva docg

Harvest: 2019

Grapes: Sangiovese 100% from single vineyard

Vineyards: Vineyards of new and old equipment with an average density of 5550 plants per hectare. Located at an altitude of 330 s.l.m. facing south-south/west.

Training system: Spurred Cordon

Land: Stratified sands alternating with shales stony alluvial origin.

Wine making: From a selection of the best Sangiovese grapes from a single vineyard of 5ha, the carefully de-stemmed grapes are vinified in modern stainless steel tanks. The maceration lasts around 25 days at a temperature of about 26° centigrade. When the alcoholic fermentation is completed, the wine begins his malolactic fermentation. After that, 50% of the wine matures in French oak barriques and the rest in big barrels where it stays for 20 months. It stays in the bottle for 6 further months.

Tasting notes: Bright and deep ruby red color. The nose is attractive and intense with typical ripe wild berries such as blackberry and raspberry, with orange zest and dried flowers followed by spicy hints in which the note of licorice predominates, accompanied by notes of tobacco. It is a full-bodied, austere wine, with succulent tannins and a vibrant acidity with a long and expressive finish characterized by blood orange notes in the after taste that tempts to drink it.

Ratings:

92 James Suckling

90 Wine Enthusiast

91 Gold Medal Gilbert&Gaillard

90 Mundus Vini Gold Medal



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