



CHIANTI COLLI SENESI DOCG LORNANO

Appellation: Chianti Colli Senesi docg

Harvest: 2021

Vineyards: Vineyards of new and old equipment with an average density of 5000 plants per hectare. Located at an altitude of 300 s.l.m. facing south-south/west.

Training system: Spurred cordon

Soil type: Compact calcareous clay, rich in macro and micro elements and skeleton of alluvial origin.

Wine making: From a selection of Sangiovese bunches, the carefully de-stemmed grapes are vinified in modern stainless steel tanks. The maceration lasts around 15-18 days at a temperature of about 26°centigrade. When the alcoholic fermentation is completed, the wine begins its malolactic fermentation after which is transferred in second passage barriques where it matures for 6 months. It stays in the bottle for 6 further months.

Tasting notes: Intense ruby red color. It has an elegant bouquet with fresh fruit and floral aromas. Reminiscent of amarena and blackcherries. Enriched with spicy notes. On the palate it is medium-bodied, fresh and pleasantly round. The overall impression is very pleasant.

