

TENUTA LARNIANONE

I.G.T. Toscana “Bragia”

Vintage : 2015

Blend : 60% Cabernet Sauvignon, 30% Merlot, 10% Sangiovese

Denomination: I.G.T. Toscana

Region : Siena

Production: 4.000 bottles

TASTING NOTES

“Impenetrable dark ruby with the beginning of orange tinges. There is the Sangiovese spirit on the nose, but held back by the Cabernet Sauvignon and Merlot straightjacket. Complex and herbal. Surprisingly supple without any obvious tannic Cabernet component while Merlot adds a little fruit sweetness. Long and with soft, drying, grainy tannins”.

Jancis Robinson 2017 - 16,5/20 Points

WINEMAKING

Each lot fermented separately

Fermentation and malolactic in concrete vats

Manual punch downs and pump overs

AGING

12 months in French oak barrels with 20 % new oak

8 months in bottle before release

VINEYARD

Surface and Altitude: 6 ha, 275-285 asl

Age of the vineyard: 20 years

Soil: Loose clay with seashell fossils

Plantation: 4.800 vines/ha oriented south , spurred cordon training system

Harvest: Hand picking with selection; harvest date adapted to each section of a parcel

