

# TENUTA LARNIANONE

## I.G.T. Toscana “Bragia”

Vintage : 2018

Alcohol: 14 %

Blend : 40% Cabernet Sauvignon, 35% Merlot, 25% Sangiovese

Appellation: Toscana IGT

Region : Siena

### WINEMAKING

Each lot fermented separately: Spontaneous fermentation and malolactic in concrete vats

Manual punch downs and pump overs

### AGING

12-14 months in French oak barrels : 10% new: 6 months in bottle before release

### VINEYARD

Surface and Altitude: 4,5 ha, 280 asl

Age of the vineyard: 20 years

Soil: Loose clay with seashell fossils

Plantation: 4800 vines/ha oriented south, spurred cordon training system

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

### NAME:

“Caronte occhi di **Bragia**” stands for “Acheron with eyes made of embers” taken from Dante’s Divine Comedy: Acheron was the demon who ferried lost souls from one side to the other of the hell river

### TASTING NOTES:

Impenetrable, deep crimson. Dark fruit at the nose with cassis and blueberry, dark cherry and chocolate at the palate, velvety tannins

### AWARDS:

**17/20** Jancis Robinson - Vintage 2016-2017

**92/100** James Suckling - Vintage 2015 -2016-2017



TENUTA LARNIANONE

— S I E N A —

1939