

TENUTA LARNIANONE

Chianti Riserva Docg “Larniano”

Vintage : 2017 Alcool: 14%

Blend : 85% Sangiovese, 10% Colorino, 5% Canaiolo

Appellation: Chianti Riserva Docg Region: Siena

WINEMAKING

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

Manual punch downs and pump overs

AGING

18 months in Hungarian oak barrels : 6 months in bottle before release

VINEYARD

Surface and Altitude: 1 ha, 275-285 asl

Age of the vineyard: 50 years Soil: Loose clay with seashell fossils

Plantation: 3000 vines/ha oriented south, spurred cordon training system

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

NAME

Larniano is the name of the main Villa dominating Tenuta Larnianone. In front of it stands the one hectare (2 acres) Laniano cru planted in 1972.

TASTING NOTES

Extremely attractive aromas of blueberries and violets follow through to a medium to full body with firm and lightly chewy tannins and a flavorful, focused finish. Excellent quality for the appellation.

92/100 James Suckling

AWARDS

17/20 Jancis Robinson - 2015 - Number 1 of the vintage in the category

92/100 James Suckling - 2015 - Highest score in the Chianti docg category



TENUTA LARNIANONE

— S I E N A —

1939