

# TENUTA LARNIANONE

## Vin Santo Del Chianti D.o.c.



**Vintage:** 2007

**Grapes:** 40% Malvasia , 60%Trebbiano d' Abruzzo

**Appellation:** Vin Santo del Chianti D.o.c.

**Region :** Siena

**Production:** 1.000 bottles

### TASTING NOTES

Seductive and enchanting, our Vin Santo offers an explosion of fragrance and flavours, which change in character and intensity depending on the food pairings

### FERMENTATION

Each lot fermented separately

Fermentation and malolactic in concrete vats

Manual punch downs and pump overs

### AGEING

6 years in small oak barrels (caratelli)

8 months in bottle before release

### VINEYARDS

**Surface and Altitude:** 6 ha, 275-285 asl

**Age of the vineyard:** 40 years

**Soil:** Loose clay with seashell fossils

**Plantation:** 3.000 vines/ha oriented south , spurred cordon training system

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



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