

TENUTA LARNIANONE

Chianti Superiore D.O.C.G. "Larniano"

Vintage : 2014

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

Denomination: Chianti Superiore D.o.c.g.

Region : Siena

Production: 1000 bottles, 30 Magnum, 15 Super Magnum

TASTING NOTES

"A soft floral fruity nose, with a plate of cranberry, black fruit with sandalwood and coffee complexity, lovely long finish"

Decanter 2017 - 90 Points

WINEMAKING

Each lot fermented separately

Fermentation and malolactic in concrete vats

Manual punch downs and pump overs

AGING

18 months in Hungarian oak barrel with 50 % new oak,

10 months in bottle before release

VINEYARD

Surface and Altitude: 1 ha, 265 asl

Age of the vineyard: 45 years

Soil: Loose clay with seashell fossils

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

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



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— S I E N A —

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