

TENUTA LARNIANONE

I.G.T. Toscana

“Pliocene”

Vintage: 2018

Alcohol: 14%

Blend: 45% Cabernet Sauvignon, 45% Merlot, 10% Sangiovese

Denominazione: Toscana IGT

Region: Siena

WINEMAKING

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

Manual punch downs and pump overs

AGING

20 months in French oak barrels : 50% new: 8 months in bottle before release

VINEYARD

Surface and Altitude: 2 ha, 280 asl

Age of the vineyard: 23 years

Soil: Loose clay with seashell fossils

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

Harvest: Hand picking

TASTING NOTES:

“Deep and brilliant ruby red. The nose is intense and rich with a hint of a cigar box. On the palate the dark berries and black cherry stand out. Sapid finish with long gravelly and enveloping tannins, but in perfect balance with the concentration of fruit. Great length, depth and freshness and elegant rather than full-bodied.”

AWARDS:

17++/20 Jancis Robinson



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