

# TENUTA LARNIANONE

## Chianti D.o.c.g. “Santa Virginia”

**Vintage :** 2015

**Blend :** 80% Sangiovese, 15% Colorino, 5% Canaiolo

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

**Region :** Siena

**Production:** 4.000 bottles

### TASTING NOTES

“Ripe strawberry, eucalyptus and mint on the nose, the palate has lovely deep glossy bramble and cherry fruit, fresh notes right through to the finish”

Decanter 2017 - 93 Points

### WINEMAKING

Each lot fermented separately

Fermentation and malolactic in concrete vats

Manual punch downs and pump overs

### AGING

8 months in Hungarian oak barrels

6 months in bottle before release

### VINEYARD

**Surface and Altitude:** 10 ha, 265-285 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



TENUTA LARNIANONE

— S I E N A —

1939