

TENUTA LARNIANONE

Chianti Docg “Santa Virginia”

Vintage : 2018

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

Appellation: Chianti Docg

Region : Siena

WINEMAKING

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

Manual punch downs and pump overs

AGING

8 to 10 months months in second passage french and hungarian oak barrels : 6 months in bottle before release

VINEYARD

Surface and Altitude: 8 ha, 275-285 asl

Age of the vineyard: 10-20 years

Soil: Loose clay and sands

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

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

TASTING NOTES

“Beautiful nose of blueberries, blackberries and fresh herbs. Medium body, firm and grainy tannins and a spicy, tangy finish. Minerality and transparency are the calling cards here. Superb, energetic Chianti. Drink now.”

92/100 Points James Sucklig

NAME

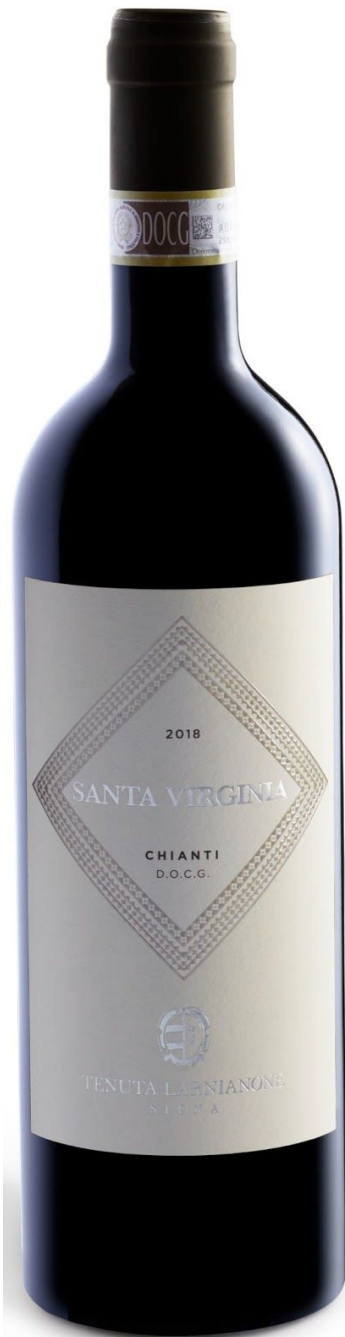
Santa Virginia is the name of the oldest farmhouses of Tenuta Larnianone dating back to the 16th century, the one containing the estate’s winery.

AWARDS

17/20 Jancis Robinson - 2016 - Highest score in the Chianti docg category

93/100 Decanter - 2016

92/100 James Suckling - 2016 - Highest score in the Chianti docg category



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