



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Chianti Classico Lornano DOCG

100% Sangiovese. Intense and concentrated ruby red color. Fine and elegant bouquet, showing ripe red berries and floral notes accompanied by hints of spices. On the palate, it is full of freshness, balanced and very well-integrated tannins.

"Our main goals are all about Sustainability, Terroir and Innovation. This is our flagship wine. A stylish Sangiovese with a long and persistent finish."

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**Wine exported to:** Quebec

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## Most recent awards

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Winemaking and Aging

Grape Varieties:	100% Sangiovese
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	15-18 days
Type of yeast:	Spontaneous indigenous yeast
Fermentation temperature:	26 °C (78.8 °F)
Length of maceration:	15-18 days
Malolactic fermentation:	Yes
Aging containers:	Oak barrels
Type of oak:	French
Bottling period:	Spring
Aging before bottling:	12 months
Aging in bottle:	6 months
Closure:	Cork



Organic:	Sustainable
Soil composition:	Compact calcareous clay, rich in macro and micro elements and skeleton of alluvial origin.
Vine training:	Spurred Cordon
Altitude:	300 meters (984 feet) above sea level
Vine density:	5,500 per ha
Yield:	70 quintals per hectare
Exposure:	Northeastern

Age of vines:	20 years old
Time of harvest:	Mid to late October
Total yearly production (in bottles):	150,000

## Tasting Notes and Food Pairings

Tasting notes:	Intense and concentrated ruby red color. Fine and elegant bouquet, showing ripe red berries and floral notes accompanied by hints of spices. On the palate, it is full of freshness, balanced and very well-integrated tannins.
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F)
Food pairings:	Meat-based pasta dishes, pizza, BBQ, salami, Pecorino cheese
Aging potential:	Up to 6 years
Alcohol:	14.5%
Winemaker:	Franco and Matteo Bernabei