



## 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."

Wine exported to: Quebec

## Most recent awards



100% Sangiovese Grape Varieties: Stainless steel Fermentation container: 15-18 days Length of alcoholic fermentation: Spontaneous indigenous yeast Type of yeast: 26 °C (78.8 °F) Fermentation temperature: 15-18 days Length of maceration: Malolactic fermentation: Yes Oak barrels Aging containers: French Type of oak: Bottling period: Spring 12 months Aging before bottling: 6 months Aging in bottle: Closure: Cork Y Vineyard Sustainable Organic: Soil composition: Compact calcareous clay, rich in macro and micro elements and skeleton of alluvial origin. Spurred Cordon Vine training: 300 meters (984 feet) above sea level Altitude: 5,500 per ha Vine density: Yield: 70 quintals per hectare

Northeastern

Exposure:

20 years old Age of vines:

Mid to late October Time of harvest:

Total yearly production (in bottles): 150,000



## Tasting Notes and Food Pairings

Intense and concentrated ruby red color. Fine and Tasting notes:

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.

Best served at 16-18 °C (60.8-64.4 °F) Serving temperature:

Meat-based pasta dishes, pizza, BBQ, salami, Food pairings:

Pecorino cheese

Up to 6 years Aging potential:

14.5% Alcohol:

Winemaker: Franco and Matteo Bernabei

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