



## TENUTA DI LILLIANO

### CHIANTI CLASSICO RISERVA 2013 D.O.C.G.

Made exclusively from carefully selected grapes grown in the Tenuta di Lilliano vineyards, hand-picked during the harvest.

**Blend:** 95% Sangiovese, 5% Merlot  
(grapes from the first selection).

**Vinification:** After careful selection in the vineyard, the grapes undergo soft crushing and destalking. During fermentation, which takes place at 26 to 28 °C, the must is pumped over with plunging of the cap on a daily basis, in order to favour the extraction of the noble compounds from the skins. Maceration lasts 21 to 25 days depending on the vintage. Malolactic fermentation takes place in stainless steel tanks, after which the wine continues to mature for 15 months in large casks of French oak with a capacity of 28 and 34 hl.

After maturation, the final blend is assembled, bottled, and ages in glass a minimum of 6 months.

**Bottle-ageing:** 6 months (three of which compulsory by law).

**Sensory profile:**

**Color:** Ruby red appearance with a tendency to garnet during aging over the years.

**Nose:** Very intense and elegant with predominant floral notes, especially violets, typical of Sangiovese from Castellina in Chianti.

**Flavor:** It emerges immediately with tasting the excellent relationship between structure, tannin and freshness of taste. Good acidity that extends drinking and enhances the flavor.

**Food pairings:** The wine is very well suited for long aging, and accompanies perfectly red meats, especially roast venison and casseroles.

750 ml - 1500 ml



	Vintage	Score
Gambero Rosso - Vini d'Italia	2013	🍷🍷🍷
	2011	🍷🍷
	2010	🍷🍷
	2009	🍷🍷
I Vini di Veronelli	2011	★ ★ ★
	2009	★ ★ ★
Bibenda - Duemilavini	2009	🍷🍷🍷🍷