



## TENUTA DI LILLIANO

### CHIANTI CLASSICO GRAN SELEZIONE 2013 D.O.C.G.

Made exclusively from grapes grown and carefully selected among two of the finest vineyards of the estate, Le Piagge and La Casina, monitored and selected year by year by hand during the harvest.

**Blend:** 90% Sangiovese, 5% Colorino, 5% Merlot.

**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 25 days depending on the vintage. Malolactic fermentation takes place in stainless steel tanks, after which the wine continues to mature for 15 months partly in french barrels with a capacity of 28 and 34 hl and partly in French oak tonneaux. 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:** Deep red rather intense, from the nail for a long time young, even in the course of aging in bottle.

**Bouquet:** Very intense and pleasant floral notes with touches of licorice and herbs and hints of wild berries.

**Taste:** Full bodied wine, very consistent and at the sametime persistent, concentrating in the glass the best that you can have from Sangiovese grapes that ripen on calcareous clay soils of the estate.

**Serving suggestions:** The wine is very well suited for long aging and accompanies perfectly red meats, especially roasted and stewed game.

 750 ml



	Vendemmia	Punteggio
Gambero Rosso - Vini d'Italia	2013	♥♥
	2011	♥♥♥
	2010	♥♥♥
Bibenda - Duemilavini	2013	♥♥♥♥♥♥
	2010	♥♥♥♥♥♥
I Vini di Veronelli	2011	★ ★ ★ 91
	2010	★ ★ ★ 91
Guida Vitae - AIS	2013	† † † †
	2010	† † † †
Doctor Wine	2010	92
James Suckling	2010	92