

TENUTA DI LILLIANO

TENUTA DI LILLIANO CHIANTI CLASSICO

CHIANTI CLASSICO • TUSCANY • ITALY • EUROPE

TECHNICAL DETAILS

The Estate

In the 1950s, Giulio Gambelli, Sangiovese guru and one of the great interpreters of Tuscany's grapes, joined Eleonora Ruspoli Berlingieri in making and bottling the first vintage of Chianti Classico Lilliano, in 1958. Nowadays, agronomist Stefano Porcinai is responsible for looking after the estate's vineyards, while prize-winning oenologist Lorenzo Landi takes care of and selects the wines.

Wine Making

After the quality-selected clusters are de-stemmed and pressed, the must is fermented and macerated in stainless steel for 18-20 days from 26°C to 28°C, with programmed punch-downs and daily pump-overs, in order to favor the extraction of the noble compounds from the skins. Maceration lasts 18-20 days depending on the vintage. Malolactic fermentation takes place in concrete and small stainless steel tanks with temperature control.

Food Suggestions

Pairs well with any dish of meat, white or red, seasoned cheeses and cold meat platters of Chianti.

TASTING NOTES

Soft, round, and fresh with bright red fruits, supple brightness and characteristics of cherry and red raspberry. Medium bodied, smooth taste with firm but supple tannins. The right acidity extends the persistence of taste and enhances the flavor.

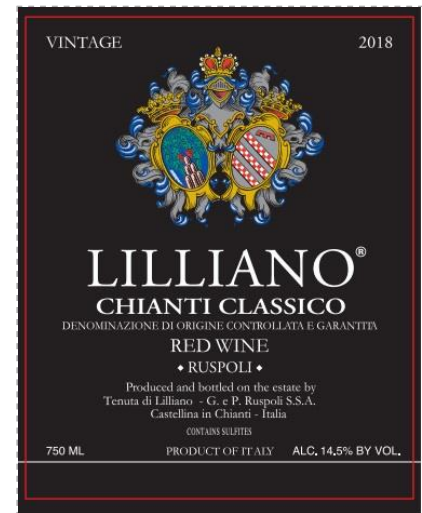
Sangiovese, Colorino, and Merlot grape blend.

This wine contains allergens, sulfites.

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SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 375mL (12 pc) & 750mL (12 pc)
- ABV%: 14
- Class: Red

WWW.LILLIANO.IT/ESTATE.HTML

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

