



TENUTA DI LILLIANO

CHIANTI CLASSICO

D.O.C.G.

Chianti Classico is the cornerstone of the estate's production. Made exclusively from grapes grown in the Tenuta di Lilliano vineyards, hand-picked during the harvest.

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

Vinification: 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 pumpovers, in order to favour the extraction of the noble compounds from the skins. Maceration lasts 18-20 days depending on the vintage. Malo-lactic fermentation takes place in concrete and small stainless steel tanks with temperature control. The wine continues to mature for about 12 to 14 months partly in large casks of French oak and partly in concrete. After maturation, the final blend is assembled, bottled, and ages in glass a minimum of 3 months.

Bottle-ageing: 2/3 months.

Sensory profile:

Color: Ruby red, young with deep intensity and hue.

Fragrance: Fruity and floreal, with a good intensity, accompanied by light spicy notes, typical to the Chianti classico.

Taste: Smooth taste with firm but supple tannins

The right acidity extends the persistence of taste and enhances the flavor.

Food Pairings: The wine is well suited from medium to long aging, and the perfect companion for any dish of meat, white or red, seasoned cheeses and cold meat platters of Chianti.

— 375 ml - 750 ml - 1500 ml - 5000 ml



	Vintage	Score
Gambero Rosso - Vini d'Italia	2014	🍷
	2013	🍷🍷
	2011	🍷🍷
	2010	🍷🍷🍷
	2009	🍷🍷🍷
Bibenda - Duemilavini	2011	🍷🍷🍷🍷
I Vini di Veronelli	2013	★ ★
	2011	★ ★
	2010	★ ★
Wine Enthusiast	2011	87
Merum	2011	♥ ♥