



TENUTA DI LILLIANO

ANAGALLIS

COLLI DELLA TOSCANA CENTRALE
INDICAZIONE GEOGRAFICA TIPICA



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I.G.T.

Made exclusively from grapes grown in the Tenuta di Lilliano vineyards. Anagallis I.G.T. is named after a small orange flower which is very common in the Chianti area. It was made for the first time in 1985, from a blend of Sangiovese and Colorino grapes.

Current blend:

50% Cabernet Sauvignon, 40% Merlot, 10% Petit Verdot.

Vinification: After careful selection in the vineyard, the grapes undergo soft crushing and destalking before fermenting in 50 hl temperature-controlled stainless steel tanks. Maceration continues for 25 days and, upon completion of malo-lactic fermentation, which takes place in steel, the wine is transferred to barriques made of French oak from the forests of Allier and Nevers. After ageing in wood for 14 months, blending takes place in a single container to obtain a mass with even quality and characteristics. The final blend is bottled and ages in glass a minimum of 6 months.

Bottle-ageing: 6 months.

Sensory profile:

Color: Deep red, intense, almost impenetrable, with rich tones.
Perfume: Very intense, once uncorked red berry fruit, spicy and smoky notes come out typical of the Cabernet Sauvignon and Merlot.
Flavor: Good structure, powerful and persistent, lively and responsive tannin, well contrasted by the right feeling of acidity that cools down the long finish.
Food pairings: The wine is very well suited for long aging and perfectly accompanies dishes of red meat.

750 ml - 1500 ml

	Vintage	Score
Gambero Rosso - Vini d'Italia	2011	93
	2010	93
	2009	93
I Vini di Veronelli	2011	93
	2009	92
Falstaff	2015	91
James Suckling	2015	92
	2014	93
Robert Parker	2015	92
Wine Enthusiast	2015	88