



TENUTA DI LILLIANO

CHIANTI CLASSICO  
RISERVA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA



## TENUTA DI LILLIANO

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

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

**Blend:** 90% Sangiovese, 10% authorized vines.

**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 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:** 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 caseroles.

750 ml - 1500 ml



	Vendemmia	Punteggio
Gambero Rosso - Vini d'Italia	2017	☆☆☆
	2015	☆☆☆
	2013	☆☆☆
	2011	☆☆
	2010	☆☆
	2009	☆☆
	Decanter	2016
2013		90
I Vini di Veronelli	2013	★★★
	2011	★★★
	2009	★★★
Bibenda - Duemilavini	2017	☆☆☆☆
	2013	☆☆☆☆
	2009	☆☆☆☆
Falstaff	2016	87
	2015	87
James Suckling	2016	89
	2015	91
Robert Parker	2016	90
	2015	91
Wine Enthusiast	2015	91
	2011	91