TENUTA DI LILLIANO

2019

TENUTA DI LILLIANO 'RISERVA' 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

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 large casks of French oak with a capacity of 28 and 34 hl. After maturation, the final blend is assembled, bottled, and ages in glass a minimum of 6 months.

Food Suggestions

Pairs well with beef. veal, and poultry dishes.

SCAN >>
More About
This Wine



ATTRIBUTES

- Available Size: 750mL (6 pc)
- ABV%: 14.5
- Class: Red

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